



This is a digital copy of a book that was preserved for generations on library shelves before it was carefully scanned by Google as part of a project to make the world's books discoverable online.

It has survived long enough for the copyright to expire and the book to enter the public domain. A public domain book is one that was never subject to copyright or whose legal copyright term has expired. Whether a book is in the public domain may vary country to country. Public domain books are our gateways to the past, representing a wealth of history, culture and knowledge that's often difficult to discover.

Marks, notations and other marginalia present in the original volume will appear in this file - a reminder of this book's long journey from the publisher to a library and finally to you.

### Usage guidelines

Google is proud to partner with libraries to digitize public domain materials and make them widely accessible. Public domain books belong to the public and we are merely their custodians. Nevertheless, this work is expensive, so in order to keep providing this resource, we have taken steps to prevent abuse by commercial parties, including placing technical restrictions on automated querying.

We also ask that you:

- + *Make non-commercial use of the files* We designed Google Book Search for use by individuals, and we request that you use these files for personal, non-commercial purposes.
- + *Refrain from automated querying* Do not send automated queries of any sort to Google's system: If you are conducting research on machine translation, optical character recognition or other areas where access to a large amount of text is helpful, please contact us. We encourage the use of public domain materials for these purposes and may be able to help.
- + *Maintain attribution* The Google "watermark" you see on each file is essential for informing people about this project and helping them find additional materials through Google Book Search. Please do not remove it.
- + *Keep it legal* Whatever your use, remember that you are responsible for ensuring that what you are doing is legal. Do not assume that just because we believe a book is in the public domain for users in the United States, that the work is also in the public domain for users in other countries. Whether a book is still in copyright varies from country to country, and we can't offer guidance on whether any specific use of any specific book is allowed. Please do not assume that a book's appearance in Google Book Search means it can be used in any manner anywhere in the world. Copyright infringement liability can be quite severe.

### About Google Book Search

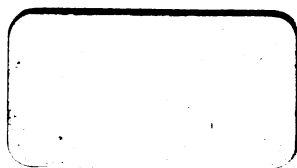
Google's mission is to organize the world's information and to make it universally accessible and useful. Google Book Search helps readers discover the world's books while helping authors and publishers reach new audiences. You can search through the full text of this book on the web at <http://books.google.com/>

---

Schlesinger Library  
Radcliffe College

---

*Culinary Collection*  
From the Collection of  
Sophie Coe







# THE L. W. COOK BOOK

Contains Nearly

## Four Hundred Tested Recipes

Contributed by

### Many Good Cooks

---

"To know how, takes away all the worry and half the work."

—*Benjamin Franklin*

---

Issued April, 1908

By the Loyal Workers Society of the Advent Christian Church

---

Price 35 Cents

---

Springfield, Mass.

THE PLYMOUTH PRESS

1908

641.6195

114112



# JOHN D. COX

Plumbing, Heating  
Tinning and  
Piping

Remodeling and Repairing a Specialty  
Driven Wells, Pumps and Pump  
Repairs

Agent for the Famous "THATCHER" Steam and Hot Water Boilers

---

OFFICES

27 Dwight Street and Winchester Park  
SPRINGFIELD, MASS.

Telephone

---

Compliments of a Friend

---



R. B. CURRIER, Pres.

M. M. GOODELL, Vice-Pres.

CHAS. A. BLY, Treas.

# Springfield Lumber Co.

Manufacturers of and Dealers in

Lumber, Laths and Shingles, Mouldings, Casings,  
Brackets and Mantels



House, Store and Church finish made to order. A  
fine assortment of kiln-dried hard wood.  
Genasco Ready Roofings also for sale here  
at attractive prices. This roofing  
is made of Pure Asphalt and  
is the best of its kind  
on the market.

Office 211 Dwight St. Yard, Dry Kiln and Steam Planing Mill

Lyman, Dwight and Taylor Sts.

Opp. Union Station

**SPRINGFIELD, MASS.**

# WEIGHTS AND MEASURES

## Table of Weights and Measures

- 4 teaspoonfuls liquid = 1 Tablespoon*  
3 ~~4~~ teaspoonfuls of a liquid equal 1 tablespoonful.  
4 tablespoonfuls of a liquid equal  $\frac{1}{2}$  gill or  $\frac{1}{4}$  cup.  
 $\frac{1}{2}$  cup equals 1 gill.  
2 gills equal 1 cup.  
2 cups equal 1 pint.  
2 pints (4 cups) equal 1 quart.  
4 cups of flour equal 1 pound or 1 quart.  
2 cups of butter, solid, equal 1 pound.  
 $\frac{1}{2}$  cup of butter, solid, equals  $\frac{1}{4}$  pound, 4 ounces.  
2 cups of granulated sugar equal 1 pound.  
 $2\frac{1}{2}$  cups of powdered sugar equal 1 pound.  
1 pint of milk or water equals 1 pound.  
1 pint chopped meat equals 1 pound.  
10 eggs, shelled, equal 1 pound.  
8 eggs, with shells, equal 1 pound.  
2 tablespoonfuls of butter equal 1 ounce.  
2 tablespoonfuls of granulated sugar 1 ounce.  
4 tablespoonfuls of flour equal 1 ounce.  
4 tablespoonfuls of coffee equal 1 ounce.  
1 tablespoonful of liquid equals  $\frac{1}{2}$  ounce.  
4 tablespoonfuls of butter equal 2 ounces or  $\frac{1}{4}$  cup.

All Measurements are Level unless Otherwise Stated  
in the Recipe.





THE L. W. Cook Book contains a collection of nearly Four Hundred Recipes, contributed by our friends.

With few exceptions, every recipe is one which has been tested in our circle of acquaintances, and the others are selected from only the best authorities on cooking.

We trust something helpful to the young housekeeper may be found in these pages, and that even the housewife of experience may find something new in the contents.

We would call especial attention to those who have so generously honored us with their advertisements. Only those of reliable business houses have been solicited for this favor, and as a token of appreciation to them, we do most heartily urge that you will extend to them your patronage.

To our contributors, to our advertisers and to those who have encouraged and assisted us in this work we express our sincerest thanks.

# LOYAL W. DUNLAP

Sanitary

Plumber



Plumbing, Steam and Gas Fitting

All Repair Work promptly attended to

Specialty made of fine Residence

Work. Satisfaction is

Guaranteed

BEST OF REFERENCES FURNISHED

39 Cedar Street

TELEPHONE 2005

SPRINGFIELD, - - - MASS.

# Soups

*Beautiful soups so rich and green,  
Waiting in a hot tureen.*

**CRAB SOUP**—Put half the meat of 20 medium-sized crabs and all of the claws into a stew-pan; add a bit of mace, a tablespoon of salt; a little white pepper, a stalk of celery, a sprig of parsley; a slice each of carrot and onion, and two cups chicken or veal stock; let simmer three-quarters of an hour. Put 1 pint stale bread, without crust, into another saucepan with one pint of stock and let simmer about half an hour. Strain the crab mixture into the other, mix well, and rub through a sieve; return to the fire. Rub 2 tablespoons butter, and 1 of flour to a smooth paste, and add; then cook for five minutes. Heat in a double boiler 2 cans Peerless Brand Evaporated Milk and 3 cups water; and add this, together with the remainder of the crab meat, a scant tablespoon salt and a dash of cayenne. Boil up once and serve immediately.

—[BORDEN'S CONDENSED MILK CO.]

**RICE SOUP**—Cook  $\frac{1}{2}$  cup rice in a quart boiling water with  $\frac{1}{2}$  teaspoon salt for a half hour without letting it stop boiling; then drain through a colander; add a quart of milk; and a cup of stoned raisins, and let it simmer until the raisins are plump and tender.

—[I. F. PARKER.]

**CORN CHOWDER**—Cut a small slice salt pork in very small pieces, and put in a spider over the fire; add 1 onion chopped fine, and fry till brown, but not burned. Put contents of a can of corn and 4 potatoes (raw) through the meat cutter. Add 1 quart hot milk and the onion and pork, and boil twenty minutes, stirring often to prevent burning. Season with salt and pepper.

—[MRS. NORMAN CHAPMAN.]

**SPLIT PEA SOUP**—Wash 1 cup split peas and soak over night. Put over the fire in 2 quarts cold water, adding as it begins to boil,  $\frac{1}{2}$  teaspoon soda, and boil fifteen minutes. Then pour off the water and put on to cook again in  $1\frac{1}{2}$  quarts hot water, adding 1 large or 2 small onions cut in small pieces; a salt-spoon of salt, and simmer for 2 hours. Strain through a wire strainer, and add 1 pint of milk, a tablespoon of butter, and a little pepper. Serve with croutons or oyster crackers.

—[MRS. NORMAN CHAPMAN.]

**CREAM OF TOMATO SOUP**—One pint tomatoes; 1 cup water, 1 pint milk; 2 tablespoons flour; 2 tablespoons butter;  $\frac{1}{2}$  teaspoon soda;  $\frac{1}{2}$  teaspoon salt;  $\frac{1}{4}$  teaspoon pepper. Stew the tomatoes  $\frac{1}{2}$  hour, then add soda, and strain. Mix butter and add all dry ingredients to scalded milk. When ready to serve add tomatoes.  
—[M. A. L.]

**POTATO SOUP**—Take a good sized slice of salt pork; cut into small pieces; fry light brown. Cut 1 onion fine; pare and cut in small pieces 1 quart potatoes, and put them with pork and 3 pints of water, with salt and pepper. Cook until soft, then add 1 quart hot milk with fine buttered crackers.

—[MRS. C. E. SMITH.]

**TOMATO SOUP**—One quart tomatoes, 1 quart milk; 1 pint water. Boil the water and tomatoes twenty minutes; then add 1 teaspoon soda; season with butter, salt and pepper, and finally add milk, which may be heated. Strain and serve with crackers.

—[MRS. WORK.]

**PEA SOUP**—One cup split peas; soak over night; boil in 2 quarts water until soft; put in 2 or 3 pieces salt pork; season to taste. Cream together 1 tablespoon butter and 1 of flour; add to the soup; strain and serve.

—[FANNIE S. DEGGE.]

**GREEN CORN SOUP**—Boil piece of beef suitable for soup, take off the fat; have 10 or 12 ears of corn cut off from the cob, and boil half an hour. Season well with pepper and salt; add cup sweet cream or milk with butter.

—[ELLEN M. SMITH.]

**CREAM OF CAULIFLOWER SOUP**—One small cauliflower; 1 quart milk; 2 tablespoons butter; 2 tablespoons flour; salt and pepper to taste. Boil the cauliflower according to rule. Cut out a few clusters and reserve for a garnish. Chop the rest of the cauliflower and rub through a sieve. Make a sauce of the butter, flour and milk, and add to it the cauliflower. Season and serve and add the clusters just before serving and a little cream if liked.

—[MRS. IRVING GOODELL.]

**NOODLES**—Three eggs; 1 cup milk; pinch of salt; flour to make a stiff dough. Knead and roll out very thin. Cut in strips  $\frac{1}{2}$  inch wide. Dry these in a colander near the stove. To be used by cooking fifteen minutes in boiling soups. Can be made and kept in a tightly covered jar till wanted to use.

—[MRS. M. M. GOODELL.]

**TOMATO SOUP, OR PRAIRIE OYSTERS**—Take 1 quart tomatoes, stew them. Then add 1 teaspoon soda; a piece of butter size of an egg; add 3 pints milk; season with salt and pepper. This makes a delicious dish for breakfast.

—[A. E. W.]

**CROUTONS**—Take slices of stale bread about  $\frac{1}{2}$  inch thick, and cut into  $\frac{1}{2}$  inch dice. Put them into a shallow pan, and bake in a moderate oven till a golden brown. They can be kept in glass jars or tin cans, and be ready for use as a garnish or for soups.

—[MRS. EDW. E. GOODELL.]

**LENTIL SOUP**—For thick soup take 9 gallons of cold spring water, to which add 1 lentil; boil the ingredients 24 hours continually stirring from morning till night. For clear soup omit the lentil and the stirring. Enough for three persons, if wanted for five add more water.

Compliments of  
D. H. Brigham & Company  
Established 1848  
Costumers for Women  
Springfield  
Mass.

---

# Charles Hall

China, Glass, Sterling and  
Plated Silver, Clocks  
Lamps and Art  
Goods from all  
countries



Springfield, Massachusetts

# Meat

*"Look to the baked meats, good Angelica."*

Meats to be roasted or broiled should be given the greatest amount of heat possible at first, that the surface may be hardened and the juices retained.

ROAST BEEF—Place thin slices of salt pork in a roasting pan; lay the roast of beef on the pork. Cut slit in the beef, salt well and stuff with a dressing such as given for baked shad; then place thin slices of salt pork on the beef and add a little hot water. Roast about 2 or 3 hours.

—[GERTRUDE L. JENNINGS.]

POT ROAST BEEF—Take 4 or 5 lbs beef; put it in a kettle with a piece of butter size of an egg over a hot fire. Let it burn on one side, then turn so that it will brown on both sides to keep the juice in. Then put in 1 onion (sliced) and water to cover. Boil till tender.

STUFFED FRESH HAM—Have the butcher bone and skin a medium sized fresh ham, and fill cavity with dressing made as follows: One-half loaf stale bread crumbled fine; pour over it  $\frac{1}{2}$  cup melted butter; add 1 well beaten egg; 2 finely sliced onions, and 2 teaspoons powdered sage. Moisten with a little milk. Rub over the outside with salt and pepper; dredge with flour and roast in slow oven.

—[MRS. L. W. DUNLAP.]

FRIED BEEF LIVER—Cut liver in rather thin slices, say a quarter of an inch thick; pour over it boiling water, which closes the pores of the meat, makes it impervious to the fat, and at the same time seals up the rich juice of the meat. It may be rolled in flour or bread crumbs, seasoned with salt and pepper, dipped in egg and fried in hot fat mixed with 1-3 butter.

—[MRS. F. J. SMITH.]

BREADED CHOPS—Rub over each chop with melted butter, then dip first into beaten egg and then into fine cracker crumbs. Place them in a baking pan with enough water to prevent burning; cover, and bake  $\frac{1}{2}$  hour. Uncover and baste with the liquor in bottom of pan, and allow them to brown. Serve hot with brown or tomato sauce.

—[MRS. IRVING GOODELL.]

**FRIED TAMALES**—Chop fine beef which has been boiled until very tender. Boil it again in the same water that was used before, stirring in corn-meal and seasoning with pepper and salt. Press the mixture into a mold. When the meat is cold, cut it into slices and fry it.

16

**VEAL LOAF**—A pound and a half of veal; 1 egg; 1 teaspoon salt; 5 milk crackers;  $\frac{1}{4}$  teaspoon pepper. First hamburger the veal, then add crackers rolled fine, pepper, salt; season with nutmeg; add 1 teacup water and the egg (beaten) to the other ingredients. Form into a shapely loaf and bake one and one-half hours.  
—[MRS. P. E. NICHOLS.]

**SAUSAGE MEAT**—To 5 lbs chopped fresh pork add  $1\frac{3}{4}$  table-spoons salt;  $\frac{1}{4}$  teaspoon black pepper; 1 tablespoon ground sage; 1 tablespoon Bell's Poultry Dressing, and 2 cups cracker crumbs. Mix thoroughly and pass again through meat chopper. Press into long, narrow cake tins. Use either shoulder or loin of pork.  
—[LOYAL W. DUNLAP.]

**VEAL LOAF**—Three lbs chopped raw veal;  $\frac{1}{2}$  cup butter; 1 teaspoon salt; 1 teaspoon pepper; 1 teaspoon poultry dressing; 2 eggs. Work all together; adding 2 tablespoons water; form into a loaf; roll in cracker crumbs and place in a pan; pour over it 3 tablespoons melted butter; bake 2 hours; serve cold.  
—[MRS. WORK.]

**LIVER AND BACON**—Beef or pig's liver soaked in salt water for 10 minutes; then drain all the cold water off and dip in boiling water, and peel the skin off the edges, remove all veins. Wipe dry, and roll in flour; cook in hot bacon fat. Cook until well done.  
—[MRS. C. E. SMITH.]

**PRESSED MEAT**—Four or five lbs cheap beef; put in a stone jar and cover over with water, and let it stew all night. Next morning drain all the stew off and chop up the meat in a chopping bowl, and season it with pepper and salt, and add 2 cups of the stew, and press it in a mold, and let stand two days.  
—[MRS. I. ATKINSON.]

**BEEF LOAF**—One and one-quarter pounds lower round, ground; 4 crackers rolled fine; 1 egg; 1 teaspoon poultry dressing; 1 teaspoon salt. Mix well into a loaf and put a little butter on top. Bake three-quarters of an hour.

—[M. E. PHILLIPS.]

**MEAT PIE**—Cold steak, roast or boiled meat may be used for a pie. Cut the meat in inch pieces, removing all skin and gristle. Put a cup brown or tomato sauce with 1 pint of meat in a shallow dish. Season to taste and cover with crust and bake half an hour.  
—[MRS. M. M. G.]



**DRESSING FOR MEAT**—One loaf stale bread;  $\frac{1}{4}$  pound salt pork, chopped fine; 2 tablespoons sage; 1 tablespoon summer savory;  $\frac{1}{2}$  teaspoon ginger;  $\frac{1}{2}$  teaspoon pepper; 1 egg; moistened with hot water.

—[MRS. G. T. PHILLIPS.]

**CRUST FOR MEAT PIE**—Make as for baking powder biscuit, and put on an inverted dish well greased, pressing down with hand till uniform in thickness; bake light brown and turn over into larger dish and pour in meat. If any crust is left bake in small pieces and place around on top.

—[MRS. C. L. BLISS.]

**BEEF LOAF**—Three lbs round steak ground or chopped; 4 large crackers ground fine; 2 even teaspoons salt;  $\frac{1}{2}$  teaspoon pepper. Add more salt and pepper if necessary. One tablespoon melted butter, and water enough to make very moist. Mix well and bake one and one-quarter hours in a good oven.

—[MRS. G. W. FAIRCHILD.]

**LILY POND**—Cut 1 large slice salt pork into pieces and brown in spider. Slice 1 large onion and fry a few minutes in the same; slice 8 good sized potatoes with a knife, wash after slicing to remove starch and put into spider without draining; cover and cook steadily adding water if necessary to prevent browning too much. Boil 6 eggs till yolk will not run (harder if you prefer) and remove shell, cutting it crossways. Pour potatoes onto platter; set eggs around in this and place green pickles around edge of platter.

—[MRS. C. L. BLISS.]

**STEW**—Cut meat in 2-inch pieces; fry in pan till brown on all sides; take out; let the pan get smoking hot; add water little at a time till you have a brown gravy. Cover meat with this and water to cover nicely; add little sliced onion. Cook slowly three or four hours. Season with salt and pepper and thicken with flour.

—[MRS. M. M. GOODELL.]

**ROAST PARTRIDGE**—Wash well and wipe dry with a clean cloth. Rub the inside of the bird with salt; then stuff it and sew up. Rub butter on the outside and then sprinkle a little flour over it. Place in a tin and let it brown a little on the bottom; then add a little water and baste quite often. Bake from one hour and a half to two hours.

—[M. E. PHILLIPS.]

**BAKED CHICKEN**—Cut up chicken the same as to fricassee; put each piece in dripping pan separately; cover it nearly with milk; put butter, pepper and salt on each piece; bake in slow oven until brown, or until milk is nearly absorbed; take what milk is left in pan for gravy.

—[W. C. T. U.]

**FRIED CHICKEN**—Chickens will do for frying up to six months old if they are plump and in good condition. Clean, singe and wipe with a wet cloth. Cut them in quarters, and season with salt and pepper; roll them in flour and fry in hot fat from salt pork until brown on both sides. Cover and set back to cook slowly till done (about twenty minutes), dissolve the glaze with 2 or 3 tablespoons water, and pour over the chicken. Serve with corn pone or some other form of corn bread.

—[S. J. R.]

**PARTRIDGE PIE**—Cut up bird and stew until tender; then put in a baking dish, and add salt, pepper and butter. Make crust as follows: One pint sifted flour; 2 small tablespoons lard; 2 teaspoons baking powder, little salt. Mix with milk or water until you can handle well. Spread over meat and make a hole in middle. Bake in a quick oven from twenty to thirty minutes.

—[M. E. PHILLIPS.]

**YORKSHIRE PUDDING**—To be eaten with meat. One pint milk; 2 eggs; pinch of salt; 2 cups flour; beat eggs light; add salt and flour; have pan very hot, with quite a little fat in it; turn batter in and bake about one-half hour.

—[FANNIE DEGGE.]

**STUFFING FOR DUCKS**—One half loaf stale bread broken in pieces, and soaked in milk until it has absorbed all it will; then drain through a colander without pressing; put in spider  $\frac{1}{2}$  cup fat salt pork cut in cubes; 1 cup sliced onions and simmer over a slow fire until about two-thirds done; but do not allow them to brown; add to bread 1 cup sliced celery, a few bits of butter, a little salt and black pepper; then stir in the pork and onions; This should be mixed very lightly, and should be very moist.

—[LOYAL W. DUNLAP.]

When roasting beef, slice 1 or 2 onions and lay on top.

**TOMATO SAUCE**—1 cup strained tomato; 2 tablespoons butter; 1 tablespoon flour;  $\frac{1}{4}$  teaspoon salt; 1 slice onion; 1 clove; bay leaf. Make as for white sauce.

—[MRS. IRVING GOODELL. -

**HOW TO COOK A HUSBAND**—A good many husbands are spoiled by mismanagement. Some women go about as if their husbands were bladders and blow them up. Others keep them constantly in hot water; others roast them. Some keep them in a stew by irritating ways and words; others let them freeze by their carelessness and indifference. Some keep them in a pickle all their lives. It cannot be supposed that any husband will be tender and good, managed in this way, but they are really delicious when properly treated.

In selecting your husband you should not be guided by their silvery appearance as in buying mackerel, nor by their golden tint as if you wanted salmon. Be sure to select for yourself, as tastes differ. Do not go to market for him, as the best are always brought to your door. It is far better to have none, unless you will patiently learn to cook for him. A preserving kettle of the finest porcelain is best, but if you have nothing but an earthenware pipkin, it will do.

See that the linen in which you wrap him is nicely washed and mended, with the required number of buttons and strings nicely sewed on. Tie him in the kettle by a strong silk cord called comfort, as the one called duty is apt to be weak. They are apt to fly out of the kettle, and be burned and crusty on the edges, since like crabs and lobsters, you have to cook them alive. Make a steady fire of love, neatness and cheerfulness. Keep him as near this as seems to agree with him. If he sputters and fizzes do not be anxious; some husbands do this until they are quite done. Add a little sugar in the form of what confectioners call kisses—but no pepper or vinegar on any account. A little spice improves them, but it must be used with judgment. Do not stick any sharp instrument into him to see if he is becoming tender. Stir him gently, watch the while lest he lie too flat and close to the kettle, and so become useless. You cannot fail to know when he is done. If thus treated you will find him very delicious and digestible, agreeing nicely with you and the children and he will keep as long as you want, unless you become careless and set him in too cool a place.

# GOODYEAR RUBBER STOR

*Headquarters for  
All Kinds of*

## RUBBER GOODS

Walker Block

472 Main Stre

---

## W. F. STOCK

Architectural Wood Carver and Modeler

Designer of Ornamental

Plastering

70 Dwight St.

Springfield, Mas

---

## A. L. LOCKWOOD

Practical Cutler  
and Grinder

CARPENTERS' and all kinds of TOOLS Ground and Hone  
KNIVES Made and Re-blided to order.

SURGICAL INSTRUMENTS Cleaned, Honed, and made to orde  
RAZORS Made to Order, Concaved, Honed and Repaired.

58 Harrison Avenue

Cor. Dwight Street

Down Stairs

Springfield, Ma

---

## OSTERMANN & STEELE

*Florists*

137 State St.

Springfield, Mass.

Telephone Connection

# Fish

*"Master, I marvel how the fishes live in the sea!" "Why, as men do on land! the great ones eat up the little ones."—Pericles.*

**SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES—** Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper; put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

**BAKED SHAD—** Clean the shad. Cut through the backbone, cutting fish nearly in halves. Rub salt well into the fish and let stand while making the dressing. For the dressing, chop fine 1 slice of salt pork; 2 small onions, and about half a loaf of bread; add 1 level teaspoon salt; 1 tablespoon Bell's Poultry Dressing, a little pepper and 1 tablespoon melted butter. Mix quite moist with hot water. Lay 3 thin slices salt pork in roasting pan, place the fish upon them, stuff with the dressing; lay 3 thin slices of pork on top of fish, and add a little boiling water. Bake in a moderate oven for five hours. No trouble with small bones. Fresh mackerel fixed in the same way, and baked about an hour and a half is equally good.

—[GERTRUDE L. JENNINGS.]

**SALMON LOAF—** One can salmon chopped fine; grease a baking dish; put in a thin layer of crackers, rolled fine; then a layer of the dressing and so on until you have two layers of each, with a dressing on top; then take a cup of the crackers and sprinkle over top. Salt to taste; bake one and one-half hours. Dressing—Melt 2 good tablespoons butter; stir into it 2½ tablespoons flour; then add 1½ pints of milk; boil until rather thick.

—[MRS. EDW. E. GOODELL.]

**CREAMED FISH—** Remove the bone from the codfish; flake and measure it, and to every cup of fish add ½ teaspoon of salt; a little pepper and nutmeg if desired. For 1 pint of fish, make 1 pint white sauce. If salted codfish is used, freshen it first by soaking a long time in slightly warmed water. Canned salmon may be creamed the same way.

**CREAMED OYSTERS**—Cook 1 quart oysters in their own liquor, and 1 teaspoon salt, until they are plump and the edges curled. Cook 1 pint cream or milk, thickened with 3 large tablespoons flour, until thick and smooth. Add to this 1 large tablespoon butter; a shake of red pepper and salt to taste. Drain the oysters, and add to the cream mixture. If too thick, add a little of the oyster liquor, or more cream or milk if preferred.

—[MRS. G. M. TEEPLE.

**FRESH SALMON FRIED**—Cut the slices  $\frac{3}{4}$  of an inch thick; dredge them with flour, or dip them in eggs or crumbs; fry a light brown. This mode answers for all fish cut into steaks. Season well with salt and pepper.

—[MRS. F. J. SMITH.

**STEAMED FISH**—Wipe the fish with a cloth dipped in salted water. Lay the fish on a plate in the bottom of a steamer and steam till tender; allowing 10 minutes to every pound, and 10 minutes to heat through. Serve plain, or with browned butter, or with a sauce.

**CODFISH BALLS**—Soak 1 cup salt codfish in cold water for half an hour; drain; then put on to boil with 1 pint sliced potatoes, and cook until potatoes are soft. Pour off water and add a tablespoon of butter and a little pepper, and mash all together. When cool add 1 well-beaten egg and form into balls. Dredge with flour and fry in plenty of hot lard; turning so as to brown on both sides.

—[MRS. NORMAN CHAPMAN.

**CREAMED HALIBUT**—Cut 1 cup smoked halibut in small pieces and soak  $\frac{1}{2}$  hour in cold water; drain. Heat 1 pint milk, and when boiling add 1 tablespoon flour, wet with a little milk, stirring till smooth and free from lumps. Put in the halibut, and pepper and butter to taste. Boil 5 minutes, take from fire, and add 1 egg well beaten, stirring it in quickly, and serve at once with mashed potatoes, or on squares of toast.

—[MRS. NORMAN CHAPMAN.

**HALIBUT A LA POULETTE**—Two lbs halibut; 2 onions; salt, pepper and butter; lemon juice if liked. Arrange the fish in fillets, freeing it from skin and bone; next cut it into narrow strips and season it with salt and pepper and lemon juice. Lay the onion cut in slices on the fillets and set away one-half hour. Then remove the onion, roll and skewer the fillets; rub with melted butter and dredge with flour. Bake 20 minutes.

—[MRS. IRVING GOODSELL.

**BAKED FISH**—Take fish and wash well and wipe dry. Cover outside and inside with salt; then stuff and sew up. Cut gashes on top and put in pieces of salt pork. Put little water in bottom of pan and baste often. Bake about three hours.

—[M. E. LEWIS.]

**CODFISH A LA MODE**—One cup picked-up fish (freshened); 2 cups mashed potatoes; 2 cups cream or milk; 2 well-beaten eggs; butter size of an egg; a little pepper. Mix well and bake in an earthen dish three-quarters of an hour.

—[MRS. CHARLES DEXTER.]

**FISH AU GRATIN**—One lb fish; 1 cup milk;  $\frac{1}{2}$  tablespoon flour; 2 tablespoons butter;  $\frac{1}{2}$  cup crumbs (buttered); salt and pepper. Take fish that has been left over from a meal, pick to pieces; make a white sauce of the flour, butter, milk and seasoning. Add the fish to it and place in buttered shells or a baking dish; cover with crumbs and bake till brown.

—[MRS. IRVING GOODELL.]

**FISH A LA CREME**—Two lbs haddock or cod. Boil 20 minutes; put tablespoon vinegar in water if you like. Flake fine; take out all bones; season with salt and a little pepper; laying it on a platter. Pour over it the following dressing: Cream Sauce—Have 1 pint milk hot in double boiler. Add to it 2 even tablespoons butter; 4 heaping tablespoons flour, and 1 beaten egg. Season with salt, pepper and celery salt. Roll some crackers, and mix  $\frac{1}{4}$  cup butter with crumbs. Spread this over the top and brown in the oven. If platter is garnished with parsley it is a very attractive dish.

[MRS. H. A. WEAVER.]

**BAKED CAN SALMON**—Six common crackers rolled fine; take the contents of 1 can salmon; make a layer of crackers; then a layer of salmon with small bits of butter, and salt and pepper until all has been used; turn in 1 quart of milk; bake in a moderate oven.

—[MRS. CHAS. G. SHAW.]

**WHITE SAUCE**—One tablespoon butter; 1 tablespoon flour; 1 cup milk (hot);  $\frac{1}{2}$  teaspoon salt;  $\frac{1}{4}$  teaspoon pepper. Melt the butter in a saucepan; add the flour and the seasoning, and blend carefully with it. When this mixture bubbles up, add the hot milk, and stir constantly until it thickens. Remove from the fire and use as a sauce for fish or vegetables. If the sauce must stand a while set the pan in hot water.

**CREAM SAUCE**—Two tablespoons butter;  $1\frac{1}{2}$  teaspoons flour; 1 cup cream (scalded); a pinch of salt and a sprinkle of pepper. Put butter in sauce pan; when melted add flour and seasoning. Mix well; add cream slowly, and beat until light.

—[C. L. C.]

**FISH CHOWDER**—One pound cod or haddock; 1 cup potatoes cut in cubes; 1 small onion;  $\frac{1}{2}$  teaspoon salt; 1 slice salt pork or bacon; 1 tablespoon butter; 1 cup milk; 4 crackers; dash of pepper. Method—Cut bacon or salt pork in small pieces. Fry it out in a saucepan. Add the onion, also cut in pieces; and cook one minute. Add potatoes, cover with boiling water, and cook until soft. Add fish cut in pieces; salt, pepper, milk, butter and broken crackers. Serve hot.

—[NELLIE CROWNINSHIELD.]

**SCALLOPED OYSTERS**—Have ready about a pint bowl of fine cracker crumbs. Butter a deep earthen dish; put a layer of the cracker crumbs on the bottom, wet this with some of the oyster liquor; next have a layer of oysters; sprinkle with salt and pepper, and lay small bits of butter upon them, then another layer of cracker crumbs, oyster liquor, oysters, pepper, salt and butter, and so on until the dish is full, the top layer to be cracker crumbs. Pour  $1\frac{1}{2}$  cups milk over all. Cover the dish and bake in a quick oven 25 minutes; uncover and brown.

—[S. J. R.]

**CREAMED OYSTERS, WHITE SAUCE**—Two tablespoons butter; 2 heaping tablespoons flour;  $\frac{1}{2}$  teaspoon salt;  $\frac{1}{2}$  teaspoon pepper; 1 pint milk; heat the milk; put butter in granite saucepan, and when it bubbles stir in quickly dry flour until well mixed. Pour on a third of milk; let boil up and thicken; then add rest of milk. Let boil a little and add pepper and salt. Pick over 1 pint oysters; pour over boiling water; let set until plump. Skim carefully; drain and stir into the sauce. Put in a dish, and cover with cracker crumbs with pieces of butter on top; put in oven and brown.

—[MRS. F. J. SMITH.]

**CLAM CHOWDER FOR THREE**—Two quarts of clams in shell. Remove and chop fine; fry small piece of salt pork brown; cut in small dice. Chop fine 2 potatoes and 2 onions. Cook for one-half hour altogether. Remove and add 1 pint milk, butter, pepper and salt to suit.

—[MRS. C. H. PHILLIPS.]



CLAM CAKES—One quart of clams (chopped fine); 4 eggs (good with 1 egg); 1 cup sweet milk; a pinch of salt; 3 teaspoons baking powder. Mix quite stiff; fry in deep, hot fat.

—[MRS. C. H. PHILLIPS.]

CODFISH TONGUES—Wash and dry thoroughly; dip in beaten egg, then in bread crumbs, and fry in hot fat. Place on hot platter; garnish with parsley or watercress and serve immediately.

—[MRS. L. W. DUNLAP.]

# Vegetables

*"All the labor of man is for his mouth, and yet the appetite is not filled."*—Solomon.

**BAKED BEANS**—Soak 1 pint beans over night. In the morning pour off the water, and put on ~~some~~ fresh with  $\frac{1}{4}$  teaspoon soda, and boil until the skins begin to come off. Then pour off water and rinse well in cold, and put in the bean pot. Take 1 teaspoon salt;  $\frac{1}{2}$  teaspoon mustard; 3 tablespoons molasses and dissolve in a little hot water and pour over beans; then cover with water, and add a small piece of salt pork and bake slowly all day.

—[M. E. PHILLIPS.]

**STUFFED BAKED TOMATOES**—Wash 4 ripe tomatoes; cut out the tops carefully and scoop out the seeds. For dressing, roll 10 or 12 crackers fine; add  $\frac{1}{2}$  teaspoon of salt, a little pepper and butter, the size of an egg, melted with enough hot water to make quite moist. Stuff the tomatoes and replace the tops. Pour a little hot water into the baking pan, and bake in a hot oven for thirty to forty-five minutes.

—[GERTRUDE L. JENNINGS.]

**BAKED CORN**—Take 2 pints grated corn; 1 cup milk; mix together, and if necessary thin with cream, as the mixture should be quite thin. Add butter the size of a walnut, and season with salt and pepper. If desired 2 well beaten eggs may be added. Pour in a buttered pan and bake in a moderately hot oven.

—[LENA MCKENZIE.]

**TOMATO JELLY**—Take 1 quart can of tomatoes; stew until very soft and strain. Season to taste with salt, pepper, sugar and a small piece of butter. Dissolve enough gelatine to solidify 1 quart and add. Mold in cups and chill. To remove neatly dip cups for an instant in hot water.

—[MRS. GEORGIA RUSSELL.]

**BRUSSELS SPROUTS**—Cut the sprouts from 2 medium sized stalks; pick off all tarnished leaves, and lay them for an hour in salted water. Drain them well and cook in plenty of boiling water, uncovered, till tender, from ten minutes to half an hour, according to their age; drain in a colander and serve with a white sauce.

**CAULIFLOWER WITH CREAM SAUCE**—Pick off the outer leaves, and cut off the stem close to the bottom of the flowerets; wash the head in cold water; then soak the top downward, in clear, cold water one hour. Place the head in a kettle of boiling water, stems downward; cover the kettle and boil 30 minutes, or until the cauliflower is tender. When done spread the cauliflower in a dish and pour over it a sauce made as follows: Beat thoroughly 1 tablespoon butter; 1 dessertspoon flour; 1 teaspoon salt and a dash of black pepper. Add a pint of milk; cook until it thickens.

—[MRS. F. J. SMITH.

**STEWED CELERY**—Cut the coarse pieces of celery and ends of stalks, using the fine leaves also, into inch (or less) pieces. Pour over boiling water to nearly cover. Boil until tender (about one hour). If water is not all absorbed pour off, and add 1 pint white sauce.

**SALSIFY OR OYSTER PLANT**—Boiled: Wash, scrape and throw into cold water. Cut into inch pieces and boil rapidly, uncovered, in a granite stew pan. A little vinegar will help to keep it white. Drain them well and serve with plenty of butter and lemon juice; salt and pepper to taste, or serve with cream sauce.

**ESCALLOPED TOMATOES**—Butter a deep plate or pudding dish, and sprinkle with dry crumbs; put in a layer of sliced tomatoes; sprinkle with cracker crumbs. Season each layer with salt, pepper, a little sugar and a little butter, continuing until the dish is full. Cover with crumbs and bake slowly one hour.

**FRIED SUMMER SQUASH**—Wash and slice about one-half inch thick. Sprinkle with pepper, salt and roll in flour; then fry in half butter and half lard until brown. A half hour or less should be enough to fry. Cook slowly with cover over frying pan.

**ASPARAGUS**—Wash carefully; cut the ends until the tender part is reached. Boil in salted water gently until tender, about fifteen or twenty minutes. Drain; serve with white sauce.

**BAKED POTATOES**—Thoroughly wash and scrub potatoes of uniform size; bake in a hot oven till soft. Large ones take from forty-five minutes to one hour, small ones one-half hour. If the skin bends to the touch the potato is done.

**CABBAGE**—Chop up 1 head of cabbage fine, and cook in water enough to cover; cooking slowly until tender; add pepper, salt and butter to taste and milk.  
—[MRS. N. J. WEST.

**ESCALLOPED POTATOES**—Chop the required amount of potatoes. Add 2 or 3 onions as you like them; season with salt and pepper; grease the dish to keep from sticking; cover with milk, putting pieces of butter on top. Bake never less than four hours.  
—[MRS. M. M. G.

**GREEN CORN FRITTERS**—To 6 ears of corn, scraped, allow 6 crackers rolled fine; 2 tablespoons flour; season with salt and pepper to taste; 1 teaspoon baking powder. Mix with milk enough to make a rather stiff batter. Fry in thin cakes and serve hot.  
—[MRS. M. M. GOODELL.

**OYSTER CORN CAKE**—Take 1 quart green corn grated with a coarse grater or crushed with rolling pin; 2 cups new milk; 1 cup flour. Mix the batter well together; add 2 eggs well beaten. Season the batter with salt and bake on griddle. A good imitation of the taste of oysters.  
—[ELLEN M. SMITH.

**POTATOES WITH ROAST BEEF**—Pare and place in the pan with roast beef the potatoes for dinner and cook until brown; sprinkle a little salt in them and baste occasionally.  
—[FANNIE S. DEGGE.

**RICED POTATOES**—As soon as the potatoes are dried and drained; rub them through a hot strainer with a wooden masher. Serve very hot.

**ESCALLOPED EGG PLANT**—Quarter, peel and then boil the egg plant until soft enough to mash. Drain, mash, add a large cup bread crumbs soaked in a mixture of one part Peerless Brand Evaporated Milk, and one part water, 2 ounces of butter; a pinch of chopped parsley, some onion chopped fine, and pepper and salt to taste. Mix all together, put into a baking dish; cover the tops with rolled bread crumbs, and bake twenty minutes.

BORDEN'S CONDENSED MILK CO.

**SPINACH**—Pick the spinach leaves from the stem, and wash the leaves several times. Cook the spinach in boiling water; if the spinach is young, 10 minutes is sufficient. Season with salt and pepper, and serve, or press it through a sieve, and heat it in a pan with a tablespoon of butter melted in it; season and serve.  
—[MRS. EDW. E. GOODELL.

FRIED CUCUMBERS—Slice, sprinkle with salt and pepper; dip in beaten egg; then in cracker dust; fry brown.

SAVOY POTATOES—One pint boiled potatoes, sliced; place in a buttered baking dish; pour over them 1 egg, beaten in  $\frac{1}{2}$  cup milk. Add pepper and salt. Cover and bake twenty minutes. Uncover and brown.

—[MRS. IRVING GOODELL.

#### TIME FOR COOKING SUMMER VEGETABLES

|                         |                        |
|-------------------------|------------------------|
| Greens—Dandelions ..... | 1 $\frac{1}{2}$ hours. |
| Spinach .....           | 1 hour.                |
| String beans .....      | 2 hours.               |
| Green peas .....        | $\frac{1}{2}$ hour.    |
| Beets .....             | 1 hour.                |
| Turnips .....           | 1 hour.                |
| Squash .....            | 1 hour.                |
| Potatoes .....          | 1-3 hour.              |
| Corn .....              | 1-3 hour.              |
| Asparagus .....         | 1-3 hour.              |

This applies to young and fresh vegetables.

#### TIME FOR WINTER VEGETABLES.

|                       |                        |
|-----------------------|------------------------|
| Squash .....          | 1 hour.                |
| Potatoes, white ..... | $\frac{1}{2}$ hour.    |
| Potatoes, baked ..... | 1 hour.                |
| Sweet Potatoes .....  | $\frac{3}{4}$ hour.    |
| Baked Sweet .....     | 1 hour.                |
| Turnips .....         | 2 hours.               |
| Beets .....           | 3 $\frac{1}{2}$ hours. |
| Parsnips .....        | 1 hour.                |
| Carrots .....         | 1 $\frac{1}{2}$ hours. |
| Cabbage .....         | 3 hours.               |

and three miles from the house.

# Eggs

EGGS IN PARADISE—Boil 4 eggs hard; when cold chop whites fine; have 4 boiled onions chopped; make a sauce with 2 tablespoons butter and  $1\frac{1}{2}$  flour; mix with  $1\frac{1}{2}$  cups milk and cook a little; stir in the whites of the eggs and onion; season with salt and pepper and a little nutmeg. Pour this mixture on slices of buttered toast; sift the yolks of eggs over the top; send to table with slices of thin bacon.

—[MRS. F. J. SMITH.]

STUFFED EGGS—Six hard boiled eggs; 4 round teaspoons butter. Salt and pepper to taste. After the eggs are cooked, place them in cold water and remove the shells. Divide the eggs in halves crosswise, take out the yolks and mash them to a paste, add the butter and seasonings. Fill the halves of the whites with this mixture and put together. They can be served on a bed of minced and seasoned watercress, or a bed of chopped and seasoned cabbage.

—[MRS. IRVING GOODELL.]

BAKED OMELET—Mix 1 tablespoon flour with enough milk to mix smooth, then add 4 eggs well beaten, and 1 2-3 cups milk. Bake quickly, and serve as soon as done.

—[MRS. MARTHA BUCK.]

SHIRRED EGGS—Set into the oven until quite hot a common white dish, large enough to hold the number of eggs to be cooked. Melt in it a small piece of butter, and breaking the eggs carefully one at a time into a saucer, slip them into the hot dish; sprinkle over them pepper and salt, and bake four or five minutes. Adding a tablespoon of cream for every 2 eggs when the eggs are first slipped in is an improvement. This is far more delicate than fried eggs.

—[MRS. IRVING GOODELL.]

OMELET—Four eggs; 4 tablespoons cold water;  $\frac{1}{2}$  teaspoon salt; 1 dessertspoon butter. Beat the eggs without separating. Add the water and salt. Melt the butter in a hot frying pan; pour in the eggs; shake the pan gently, and as the eggs thicken lift with a spatula, allowing uncooked portions to run underneath. When creamy throughout, sprinkle with grated cheese, or minced ham, fold, slip on to hot platter, garnish with parsley and serve immediately.

—[MRS. L. W. DUNLAP.]

RUMBLED EGGS—Whip 6 eggs with a teaspoon melted butter and a tablespoon sweet milk. Set over the fire and stir until thick; season, pour over buttered toast and serve. These may be cooked either in a chafing dish, or on a range.

—[MRS. I. ATKINSON.]

#### Omelet.

Beat the yolks of 4 eggs very light, add 3 table-  
spoons of milk, salt and pepper. Beat the whites stiff  
and cut one half into the yolks. Cook about three minutes  
on top of stove, then fold and put remainder of whites  
on top and bake in oven till brown. Serve with cream sauce  
made as follows. 1 tablespoon butter, 1 of flour, and 1 cup  
of hot milk or cream, salt and pepper.

A GOOD PLACE TO TRADE

## METROPOLITAN FURNITURE CO.

538 Main St., Springfield, Mass.

New Management, New Goods, New Prices.  
Everything changed but the name.

Agents for the Ostermoor Mattresses, White Mountain  
Refrigerators, Glenwood Ranges

We Give Credit to Reliable People.

---

## The Housekeeper's Best Friend

Your entire family washing done  
properly for 50 cents per basket

### SPRINGFIELD WET WASH LAUNDRY

Rear 61 Taylor Street

Telephone

---

T. D. POTTER, President

EDWIN BRADLEY, Treasurer

CHAS. S. POTTER, Manager

## *Hampden Lumber Company*

*Lumber Merchants and  
General Wood Workers*

*Yard, Planing Mill and Office, 850 State Street  
Winchester Park, Telephone 70 Springfield, Mass.*

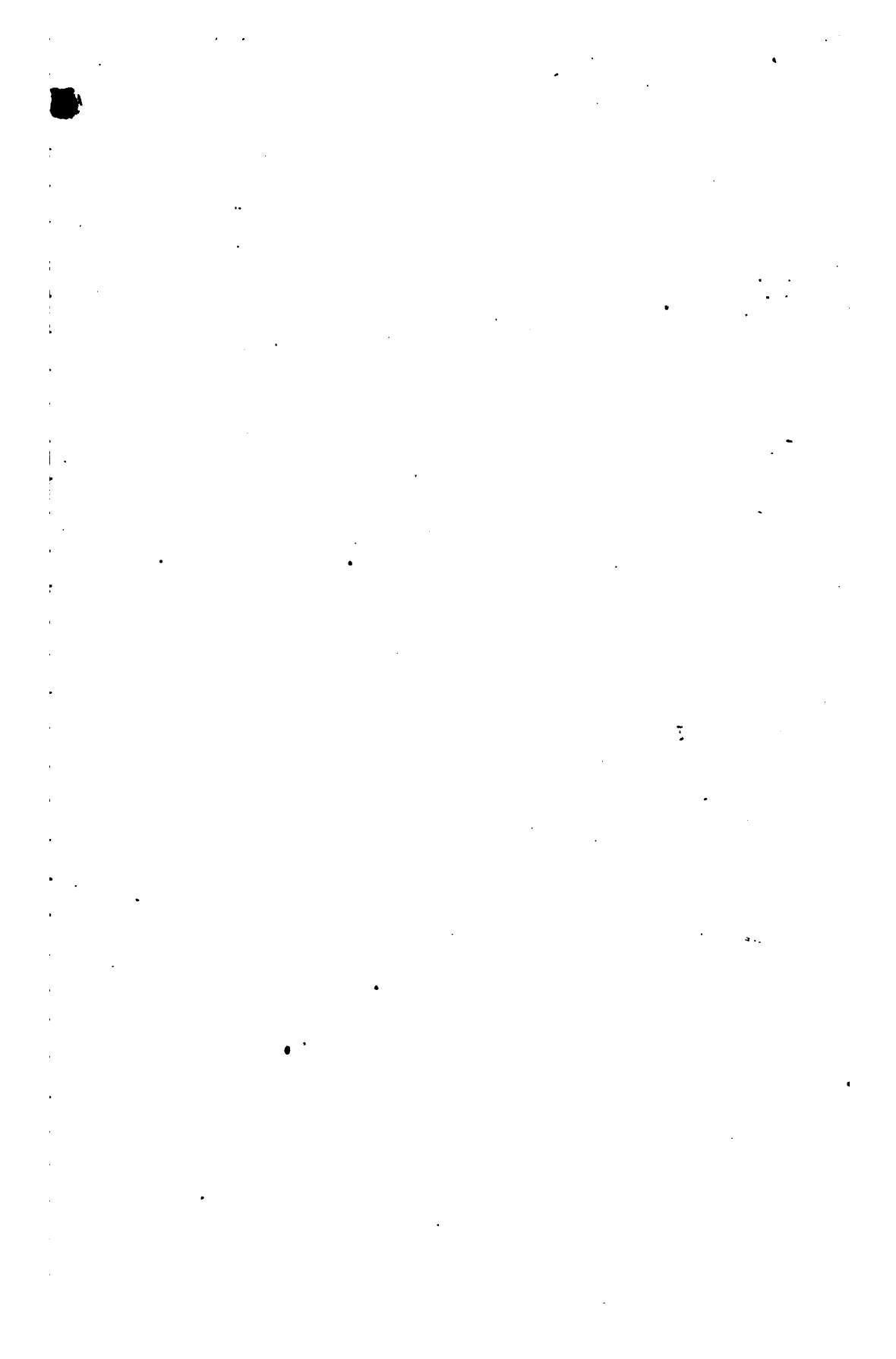
---

When in need of Pictures to please  
you, call at

## CHEESMAN'S STUDIO

352 Main Street











# Side Dishes

*"Variety is the spice of life."*

**MACARONI ITALIANO**—One-half lb macaroni;  $\frac{1}{2}$  lb hamburger steak;  $\frac{1}{2}$  can tomato; 1 pt (or more) water. Fry 1 small onion in a little salt pork fat until browned. Then add beef and brown slightly. Add tomatoes and celery or celery salt with the water, salt and pepper. Thicken with flour. Boil macaroni in salt water twenty minutes or more, and drain in colander; put in tureen, and pour sauce over it, lifting macaroni with fork so as to get sauce evenly distributed. Serve at once.

—[MRS. INA MCKENZIE.]

**CHEESE STRAWS**—One tablespoon butter; 1 cup pastry flour;  $\frac{1}{2}$  teaspoon baking powder; 1-3 cup grated cheese;  $\frac{1}{4}$  teaspoon salt; 1-3 cup water; a dash of cayenne pepper. Sift dry ingredients; blend with butter, then cheese; mix with water. Roll very thin; cut into rings or straws. Bake until delicately browned in a moderate oven.

—[MRS. IRVING GOODELL.]

**MACARONI AND CHEESE**—One cup macaroni boiled slowly in salted water until tender. Drain; butter tin. Grate 1 cup cheese. Alternate macaroni and cheese in buttered tin; salt and add  $\frac{1}{2}$  cup milk. Drop pieces of butter over top and bake on grate until brown.

—[MRS. R. H. NOTT.]

**SPAGHETTI**—An Italian dish: Take  $\frac{1}{2}$  package of spaghetti and plunge it whole into boiling water which has been well salted; it will take about  $\frac{3}{4}$  hour to cook tender; while this is cooking, slice 1 onion fine and fry in plenty of butter until a delicate brown; also bake 1 pint of tomatoes and cook until well done, and season with butter, salt and pepper. Take the spaghetti from the water and drain well; add the onion and strained tomato and more seasoning if desired. Nice though rich. Enough for ten.

[MRS. E. E. GOODELL.]

**WELSH RAREBIT**—Without eggs: One cup milk; 2 tablespoons butter; 2 tablespoons flour; 1 cup cheese (sliced); little mustard, salt, cayenne pepper. Make a white sauce, and add sliced cheese, cooking till cheese is thoroughly melted.

—[L. MCKENZIE.]

**MACARONI AND OYSTERS**—Boil macaroni in salted water until done; then put a layer of it in a deep dish, and over this a thick layer of oysters. Season with butter, cayenne pepper and a little grated lemon rind. Add a gill of cream or milk to a quart dish; strew the top with bread crumbs and butter, and bake in a quick oven.

—[MRS. F. J. SMITH.]

**CELERY ON TOAST**—Two bunches celery, washed and scraped; boil with soup stock about three-quarters of an hour until tender, then chop; season well with butter. Cut slices of bread; brown on both sides; butter and lay on a platter; when ready for use put celery on toast and serve hot; very nice. The celery cooked the same way is delicious for greens and very healthful.

**WELSH RAREBIT**—One cup grated cheese, melted with 1 tablespoon butter; beat 2 eggs with 1 cup milk; 1 level teaspoon salt; little pepper. Mix with cheese and stir constantly until thickened. Serve on toast.

—[MRS. G. E. ALLEN.]

**SWEETBREADS A LA CREME**—Put 1 pair sweetbreads into tepid water about twenty minutes; then set on the fire in cold water with a little salt. As soon as the water begins to boil, pour it off, and slip into cold water until perfectly cold. Remove the pipe and skin and cut the sweetbreads apart. Braid 1 tablespoon flour and 1 round tablespoon butter together; let  $\frac{1}{4}$  cup Peerless Brand Evaporated Milk and an equal quantity of water come to a boil; stir in the flour and butter, and let simmer five or ten minutes; add the sweetbreads and let simmer until every tinge of pink disappears. Keep the sweetbreads in shape with toothpick skewers. When done, lay on a dish, put a border of parsley around them, and pour the sauce over and around them.

—[BORDEN'S CONDENSED MILK CO.]

# Left-Overs

*Economy will always pay  
The man who soon is wise  
He who is content with mush to-day  
Will some day eat mince pies.*

**LEFT OVER BEEF**—Cut in small pieces and add a little onion cut fine; cover well with water and let cook until onion is tender. Season with butter, salt and pepper; thicken with flour moistened with a little cold water.

—[M. E. PHILLIPS.

**TO USE ANY COLD MEAT**—Use left over pieces of beefsteak or any cold meat; put it through the meat chopper; set it on the stove with a little milk and when it comes to a boil thicken with a teaspoon flour; season with pepper and salt and a little butter. Or if you have some nice gravy, use that for a change instead of the milk. Very nice for breakfast.

—[FANNIE S. DEGGE.

**CREAMED BAKED POTATOES**—One-half dozen cold baked potatoes, sliced in half-inch squares; 1 pint milk; 1 teaspoon salt; 2 tablespoons flour; pepper if desired; 1 tablespoon butter; heat the milk and thicken with the flour; add salt, butter and pepper; stir in the potatoes and heat thoroughly. Serve at once.

—[FLOSSIE W. PHILIPPS.

Mash cold boiled potatoes, using a little milk; season with pepper and salt; sift enough flour in them and a little baking powder to roll out nicely. Roll one-half inch thick; cut in fancy shapes; dip in flour and fry in hot fat till crisp and brown.

—[MRS. M. M. G.

**LEFT OVER HAM**—Take either fried or boiled and chop fine; add 1 egg to 1 cup ham; 1 cracker rolled fine and a little pepper and salt. Form into small cakes and fry.

—[M. E. PHILLIPS.

**MEAT**—A nice way to use up bits of meat, either beef, veal or lamb, is to chop it fine; add a little salt, pepper and butter, and enough hot water to cover meat nicely. When well heated place on slices of toasted bread. This is very nice for breakfast as it is quickly prepared.

—[GERTRUDE L. JENNINGS.

**MEAT SOUFFLE**—Use left over chicken, veal or lamb; rub 1 tablespoon butter into 1 tablespoon flour; add to 1 cup hot milk; seasoned with salt and pepper to taste, and stir until a smooth sauce; add 1 heaping cupful chopped meat and  $\frac{1}{4}$  cup stale bread or cracker crumbs. Remove from stove and add yolks of 1 or 2 eggs, and then the stiffly beaten whites. Pour into buttered pan and bake twenty or thirty minutes in a moderate oven. If oven seems too hot when you are ready to cook the souffle, set the pan in a dish of hot water in the oven and an even bake is assured.

—[MRS. EDW. E. GOODELL.

**HASH BROWNED POTATOES**—Use cold boiled, baked or mashed potatoes; chop very fine and fry them; season with pepper and salt; add a little more butter and press them; when brown on bottom turn out into a warm dish brown side up.

—[FANNIE S. DEGGE.

**COTTAGE PIE**—Chop cold meat very fine. Boil and mash some potatoes. To every cup of meat add  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  saltspoon pepper, dash of nutmeg or 1 teaspoon finely chopped, cooked onion, and  $\frac{1}{4}$  cup of gravy or soup stock. Put the meat, seasoning and gravy into a shallow baking dish; cover it with mashed potato and bake in a hot oven till a golden brown, about twenty minutes. Different kinds of cold meat can be mixed together.

—[MRS. EDW. E. GOODELL.

**LYONNAISED POTATOES**—One pint cold boiled potatoes; 1 tablespoon minced onion; 1 tablespoon butter;  $\frac{1}{2}$  teaspoon salt, pepper; 1 tablespoon chopped parsley. Cut the potatoes into one-half inch cubes and season with salt and pepper. Melt the butter in a saucepan and brown delicately in it the onion. Add the potatoes; stir with a fork till they have absorbed all the fat; add the parsley and serve hot.

**WARMED POTATOES**—Slice up cold potatoes; fry in a little butter, lard or nice drippings; season with salt and pepper; fry a nice brown, and just before serving pour in a little cream or milk, toss about for a few minutes. Serve very hot.

**Meat Dish**—When you have a little sausage left that is not enough for another meal try this way with it. Cut up bread into small pieces and moisten with hot water. Beat two eggs and add about four tablespoons of sweet cream. Mix this with the bread and sausage, put in a pinch of salt and pepper and fry in batter. This also can be made into a loaf and baked in the oven. It is nice to cut in slices, either hot or cold. If liked, chopped onions may be mixed in.—  
(L. S., Minnesota.



# Salads

*"To make a perfect salad there should be a miser for oil, a spendthrift for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together.—Spanish Proverb.*

MAYONNAISE DRESSING No 1.—Yolk of 1 egg;  $\frac{1}{4}$  teaspoon dry mustard;  $\frac{1}{4}$  teaspoon salt; dash cayenne pepper;  $\frac{1}{2}$  pint olive oil, and the strained juice of a medium sized lemon. Beat the egg, mustard and cayenne until thick with eggbeater, then beat in the salt; add the oil very slowly, only a few drops at a time, which must be thoroughly beaten in each time, as the quality of the dressing depends on the thorough and faithful beating. When mixture becomes too stiff, add a little lemon juice, then more oil and so on until all has been used. The result will be a smooth and jelly-like dressing.

No 2—Yolk of 1 egg;  $\frac{1}{4}$  teaspoon dry mustard;  $\frac{1}{4}$  teaspoon salt; a dash of cayenne; 1 dessertspoon sugar;  $\frac{1}{2}$  pint olive oil, and vinegar to thin as desired. Beat egg, mustard and cayenne with beater until thick; add salt and sugar, beating until stiff; then proceed as in No. 1.

No 3—Yolk of 1 egg;  $\frac{1}{4}$  teaspoon dry mustard;  $\frac{1}{4}$  teaspoon salt; dash of cayenne; 1 tablespoon sugar; a piece garlic, size of a pea, or if preferred use 1 dessertspoon Worcestershire sauce,  $\frac{1}{2}$  pint olive oil and vinegar to thin as desired. Beat egg, mustard and cayenne until thick; put salt in a plate, slice garlic very thin, and work salt and garlic together with knife until thoroughly pulverized and blended; then beat into the mixture; add sugar and beat until stiff, then proceed as in No. 1. If Worcestershire is used, add the last thing and thoroughly beat in.

## Boiled Salad Dressing

—[LOYAL W. DUNLAP.

$\frac{1}{2}$  teaspoon mustard 1 teaspoon sugar  
 $\frac{1}{2}$  teaspoon salt  $\frac{3}{4}$  cup milk  
 Dash cayenne Yolk of 1 egg  
 2 teaspoons flour  $\frac{1}{4}$  cup hot vinegar  
 2 teaspoons cooking oil

1 teaspoon mustard; 1 teaspoon salt;  
 1 cup butter; 1 tablespoon sugar; yolks  
 1 with vinegar.

Mix the dry ingredients in a saucepan,  
 stir into them the yolk of egg, oil and milk.

—[MRS. E. F. SHAW.

Stir the mixture over hot water until it be-  
 gins to thicken, then stir in the vinegar a  
 few drops at a time. When it is as thick  
 as cream strain and cool.

1 teaspoon mustard dissolved; 1 egg,  
 1 cup butter;  $\frac{1}{2}$  teaspoon salt;  $\frac{1}{2}$  cup milk;  
 stir together, and boil till it thick-

ens. When cool add 4 tablespoons vinegar.

—[MRS. FLOWER.

**MUSTARD DRESSING**—Three tablespoons mustard; 1 tablespoon sugar; 1 teaspoon salt; 1 egg; 1 cup vinegar; small piece of butter. Mix mustard and sugar well, add egg well beaten. Stir till perfectly smooth; then add vinegar, salt and butter. Boil five minutes, stirring all the time.

—[MRS. INA MCKENZIE.]

**SALAD DRESSING**—Two tablespoons butter; 1½ tablespoons flour; ½ teaspoon salt; ½ tablespoon sugar; 1 teaspoon mustard; dash cayenne; ½ cup milk; ¼ cup vinegar; 1 egg. Melt butter; add flour and milk; beat egg, salt, pepper, sugar and mustard together and combine. Heat mixture and add vinegar. Cool and thin with milk or cream.

—[MRS. R. H. NOTT.]

**COLD MEAT SALAD**—Two cups cold potato, diced; 1½ cups cold roast pork, use only clear, white, lean. meat and 1 dessert-spoon finely chopped parsley. Mix with No. 3 mayonnaise, and serve on lettuce leaf. Cold veal, beef, or lamb may be substituted for the pork.

—[LOYAL W. DUNLAP.]

**FRUIT SALAD**—Thoroughly wash, peel, cut in half, and seed, 2 cups Malaga grapes; separate into segments 1 tangerine or sweet orange, removing all tough skin and seeds; cut segments in small pieces, and add a half cup of them to grapes; drain off all superfluous juice, then add ½ cup broken pecan nut meats. Mix with mayonnaise dressing No. 1.

—[LOYAL W. DUNLAP.]

**TOMATO SALAD**—Take medium sized tomatoes, scald and skin them; scoop out a little of the top; cut small pieces of celery and cucumber, and fill in the cavity. Serve on lettuce leaves with a tablespoon of mayonnaise dressing.

—[FANNIE S. DEGGE.]

**POTATO SALAD**—Eight good size potatoes; 4 onions; 3 hard boiled eggs. Cut up potatoes in cubes and chop onions, and mix with salad dressing; arrange eggs cut in slices upon the top. Dressing—One tablespoon butter; 1 egg; 1 tablespoon flour; 1 cup milk; ½ cup vinegar; 1 teaspoon mustard; ½ teaspoon salt. Melt butter, then add flour, mustard and salt; then remove from fire and add vinegar. Beat egg and add to milk, and add to first mixture, and cook altogether ten minutes.

—[LIZZIE E. VIGGERS.]

CHICKEN SALAD—Two cups cold chicken cut in small cubes; 1 cup celery sliced thin, crosswise of stock. Mix with No. 2 mayonnaise and serve in lettuce cups.

—[LOYAL W. DUNLAP.

SALMON AND CUCUMBER SALAD—One lb cold boiled salmon broken in flakes with a fork; 1 cucumber cut in cubes. Mix with No. 1 mayonnaise and garnish with parsley.

—[MRS. L. W. DUNLAP.

VEGETABLE SALAD—Cut into dice, 2 cups cold potato;  $\frac{1}{4}$  cup carrot;  $\frac{1}{4}$  cup beet, and  $\frac{1}{2}$  cup lettuce. Mix with mayonnaise No. 2. Garnish as desired.

—[LOYAL W. DUNLAP.

SALAD DRESSING—One coffee cup vinegar, let the vinegar come to a boil; then add 3 eggs; 6 tablespoons cream or milk; 2 teaspoons salt; 2 teaspoons mustard; 3 tablespoons sugar. Stir altogether, and let boil.

—[M. A. L.

EGG SALAD—Boil 6 eggs twenty minutes. When ready to serve the salad, take off the whites of the eggs and chop fine; cover dish with crisp lettuce; put in chopped whites; lay whole yolks on and cover with dressing.

—[MRS. WORK.

CABBAGE SALAD—Chop fine 1 medium head of cabbage; put 2 tablespoons salt on this; let stand two hours; then drain ready for dressing. Dressing—One scant tablespoon black pepper; 1 heaping tablespoon mustard with 4 eggs; beat well together; melt half coffee cup butter; 1 pint vinegar; melt butter in double boiler. Add to this, eggs, mustard and pepper; adding vinegar last. Pour over cabbage while hot. Fine.

—[MRS. H. W. FORGEA.

CABBAGE SALAD—Cut fine a small cabbage; sprinkle over it a teaspoon of salt; beat 3 eggs very light; add  $\frac{1}{2}$  teacup vinegar;  $\frac{1}{2}$  teacup water; butter size of an egg; teaspoon sugar; teaspoon mustard;  $\frac{1}{2}$  teaspoon pepper; place on the fire and stir all the while until it thickens; pour over cabbage and put away to cool. Dressing—Two eggs; 2 tablespoons oil, or 1 of butter; 1 of mustard; 1 cup vinegar; 1 cup milk; 1 tablespoon cornstarch in milk; heat slowly all but milk; when hot stir in milk slowly.

—[MRS. F. W. KENVON.

One cup of vinegar scalded with butter size of an egg. Reserve part of the vinegar and mix with 1 and a half teaspoons mustard, 2 eggs beaten, 2 teaspoons sugar and 1 of salt. Beat all together and add to the scalding

**CHEESE SALAD**—Take cream cheese; mix with a few olives, chopped very fine; make into balls, and serve on lettuce leaves with a spoon of mayonnaise.

—[FANNIE S. DEGGE.

**TOMATO SALAD**—Peel and slice 12 good tomatoes, the slices about a quarter of an inch thick; set them on the ice or in a refrigerator, while you make the dressing. Take 1 head of the broad leaved variety of lettuce, wash and arrange them neatly around the sides of a salad bowl. Place the cold, sliced tomatoes in the center. Pour over a dressing.

—[MRS. F. J. SMITH.

**SALAD DRESSING**—Heat in a saucepan a piece of butter the size of a butternut; add 1 tablespoon flour, stirring till smooth; then add 1 cup milk, and let boil up; remove back where it will not boil. Beat together 1 egg; 1 tablespoon salt; 2 tablespoons sugar; 1 tablespoon mustard, and  $\frac{3}{4}$  cup vinegar. Stir into the boiling mixture, and cook until it thickens.

—[MRS. L. G. FALES.

**BET SALAD**—Boil 6 small beets until tender, and when cold chop them up fine; boil 6 eggs hard and remove the whites from 3 of them to garnish the top of your dish; chop the rest of the eggs, but not in with the beets. Salt and pepper the beets and eggs after they are chopped and mix them together very lightly; put in dish and pour over any good salad dressing; garnish the top with rings cut of the whites of the 3 eggs saved out.

—[MRS. EDW. E. GOODELL.

**POTATO SALAD**—Cold potatoes sliced; 1 hard boiled egg; a little celery; chop both fine. Dressing—Two eggs; 1 tablespoon flour, scant; 1 tablespoon butter;  $\frac{1}{2}$  cup vinegar;  $\frac{1}{2}$  cup milk; 1 teaspoon salt; 1 teaspoon mustard; 1 tablespoon sugar; melt flour and butter together; add vinegar very last thing.

—[MRS. H. W. FORGEA.

**HOT POTATO SALAD**—Eight medium sized potatoes cut in small pieces, and boil half an hour; drain and dry them. Fry six slices of bacon; then fry 1 small onion until brown; then add 2 tablespoons vinegar to the bacon fat. Put a layer of potatoes in a warm dish and a little of the bacon broken in small pieces, and a little of the liquid; then another layer of potatoes and bacon and so on until all are used; season with salt and pepper.

—[FANNIE S. DEGGE.

# Sandwiches

DEVILED HAM SANDWICH—Chop 1 cup cold boiled ham very fine. Rub the yolks of 2 hard-boiled eggs with 3 teaspoons melted butter; mix with the ham; add  $\frac{1}{4}$  teaspoon mustard and 1 teaspoon lemon juice. Spread on thin slices of bread.

—[MRS. NORMAN CHAPMAN.]

GERMAN SANDWICH—Spread thin slices of rye bread with Neufchatel or grated cream cheese, and a very little prepared mustard.

—[MRS. N. S. CHAPMAN.]

DATE SANDWICH—Chop fine 1 cup dates and  $\frac{1}{2}$  cup English walnut meats; moisten with a little cream and spread between thin slices of white or entire wheat bread.

—[MRS. N. S. CHAPMAN.]

LETTUCE SANDWICH—Lay a small crisp and tender leaf of lettuce between 2 buttered thin and crustless slices of bread. Press together.

EGG AND OLIVE SANDWICHES—Boil 6 eggs hard, remove shells and chop the eggs very, very fine. Stone and chop 18 large olives, and mix these with the minced egg. Moisten all with a little melted butter; season to taste, and mix to a moist paste. Spread on thin slices of crustless bread, and press the two halves of the sandwiches firmly together.

—[MRS. EDW. E. GOODELL.]

SARDINE SANDWICHES—Take 1 dozen sardines, skin, bone and chop them very fine. Put them in a basin and beat well with a fork. With the fish put the yolks of 2 hard-boiled eggs; a tablespoon butter, melted, and a dash of lemon juice; a little salt and pepper. Mix all together; spread on slices of thin bread and butter. Serve on a folded napkin garnished with watercress. A nice dish for afternoon tea.

A delicious filling may be made by mixing orange marmalade, finely chopped, of ground pecan meats and cream cheese. Spread this mixture between thin buttered slices of white bread and cut in long narrow sandwiches.

# Millinery

The newest and latest in Trimmed  
Millinery always with us first. Prices  
lower than anywhere.

**S. LEVISON**

Springfield's Leading  
Millinery House

---

To  
obtain  
the best results  
with your salad use  
Castle Brand Cream Olive Oil

---

## A VACATION

from the worry of wondering how you are going to  
get your washing done from week to week. Owing  
to our greatly increased facilities, we are now prepared  
to give you

### More for Your Money Than Ever Before

By our new system of rough dry washing you not only  
get your clothes washed but you get a large per cent.  
of them ironed and the fancy clothes starched, and yet  
we have not raised our price of 6 cents per pound.

To the ladies this means a vacation that lasts the year  
round.

Our telephone number is 1626 and our teams go to all  
parts of the city.

*The City Laundry*

870-878 State Street

# Bread

*"The very staff of life;  
The comfort of the husband,  
The pride of the wife."*

ENTIRE WHEAT BREAD—Three and one-half cups warm water; 1 tablespoon salt; 1 tablespoon lard; 1 tablespoon sugar; 1 yeast cake; 2½ lbs entire wheat flour.

—[M. E. LEWIS.

WHEAT BREAD—For 2 loaves take 1 quart milk which has been boiled and cooled; dissolve 1 tablespoon butter in the milk; add ½ yeast cake or 1 cent's worth liquid yeast; 1 teaspoon salt; 2 tablespoons sugar; add sifted flour to make a dough stiff enough to knead, and knead till it is soft and elastic; replace in dish and let rise over night. In the morning knead again; form into loaves and rise ½ hour; then bake one hour.

—[MRS. EDW. GOODELL.

GRAHAM BREAD—Three cups skim milk, but not thick sour; 2 tablespoons cream; ½ cup sugar; 1 teaspoon soda; little salt; 4 cups graham. Bake 1¼ hours. Use sweet milk and baking powder if preferred.

—[MRS. EUGENE E. WOOD.

STEAMED GRAHAM BREAD—Two cups sour milk; ½ cup sugar; ½ cup molasses; 1 teaspoon salt; 1½ teaspoons soda. Stir in graham flour as stiff as can be beaten nicely. Steam 1½ hours and then set in the oven a little while.

—[MRS. IRVING ALLEN.

PARKER HOUSE ROLLS—White of 1 egg beaten stiff; 1 pint sweet milk, scalded and cooled to 75°F; 2 tablespoons butter, melted in the milk; 1 teaspoon salt; 2 tablespoons sugar; 2-3 yeast cake dissolved in ¼ cup warm water. Flour to make a stiff dough. Mix in the order given. Knead and set away to rise. Let rise till double in bulk; cut down and let rise again; then shape into rolls and biscuits. Let them rise till double in bulk, and bake about 15 minutes in quick oven.

—[MRS. IRVING GOODELL.

---

**L. L. STONE,** MEATS, GROCERIES AND FISH **800 STATE ST.**  
Telephone 264 Springfield, Mass.

GRAHAM BREAD—One cup of graham; 1 cup white flour;  $\frac{1}{2}$  cup molasses; 2-3 cup sour milk;  $\frac{1}{2}$  cup hot water; 1 teaspoon soda.  
—[J. L. D.]

CURRENT BREAD—Pint flour;  $\frac{1}{2}$  cup sugar;  $\frac{1}{2}$  cup currants; 1 tablespoon lard; 1 heaping teaspoon baking powder; little salt. Mix well and add enough milk to make a stiff batter. Bake about half an hour.  
—[MRS. WORK.]

GRAHAM BREAD—Three cups graham flour; 1 cup wheat;  $\frac{1}{2}$  cup sugar; 1 tablespoon melted lard; level teaspoon salt; 2 cups milk;  $\frac{1}{2}$  yeast cake or 1 cent's worth yeast (liquid). Mix into soft dough, put into bread tins and raise 1 hour in a warm place. Then bake 1 hour.  
—[MRS. NORMAN CHAPMAN.]

RYE BREAD—Two cups rye meal; 2 cups white flour;  $\frac{1}{2}$  cup sugar; 2 teaspoons baking powder; 1 teaspoon salt; 1 egg; 1 pint milk. Put in the oven at once, as it does not need to rise.

GRAHAM BREAD—Two cups sour milk;  $\frac{1}{2}$  cup molasses; 4 cups graham flour;  $\frac{1}{2}$  teaspoon salt; 1 heaping teaspoon soda. Bake slowly 1 hour or more.  
—[I. F. PARKER.]

OATMEAL BREAD—One-half yeast cake;  $\frac{1}{2}$  cup warm water; 1-3 cup sugar; 1 $\frac{1}{2}$  cups rolled oats cooked quite stiff. Mix up with wheat flour.  
—[MRS. L.]

OATMEAL BREAD—Four tea cups rolled oats; 4 tea cups hot water; 2 tablespoons brown sugar; 2 tablespoons brown sugar; 2 tablespoons molasses; a little salt; a little lard or butter, the size of an egg. Stir these together well. When cool add  $\frac{1}{2}$  yeast cake. Then stir in wheat flour, until it is as stiff as you can stir with a spoon. Let it rise, as you do any yeast bread. When light stir it down and add a little more flour. Sprinkle your molding board and knead. Put into pans and raise again. Bake 1 $\frac{1}{2}$  hours with a slow fire. Make four loaves.

—[ELLEN M. SMITH.]

STEAMED BROWN BREAD—Two cups graham flour; 1 cup Indian meal; 1 cup wheat flour; 1 sweet milk; 1 sour milk; 2-3 molasses; 1 teaspoon salt; 2 teaspoons soda. Put in a 2-quart pan and cover. Place in a steamer for 2 $\frac{1}{2}$  hours, then place in pan and cover. Place in a steamer for 2 $\frac{1}{2}$  hours, then place in oven and bake  $\frac{1}{2}$  hour. A few raisins may be added if desired.

—[MRS. D. F. ASHLEY.]



**BROWN BREAD**—Two cups Indian meal; 2 cups rye meal; 1 cup flour;  $\frac{1}{2}$  cup molasses; a little salt; 1 large teaspoon saleratus. Mix soft and steam 3 hours.

—[MRS.. P. J. SMITH.

**STEAMED BROWN BREAD**—One cup sour milk; 1 cup graham flour;  $\frac{1}{2}$  cup Indian meal;  $\frac{1}{4}$  cup molasses; teaspoon salt; scant teaspoon soda. Steam two or three hours.

—[FANNIE S. DEGGE.

**BROWN BREAD**—One quart Indian meal; 1-3 quart unbolted rye meal; 2 tablespoons molasses; a pinch of salt;  $\frac{1}{2}$  cent's worth yeast, made quite soft. Bake moderately slow.

—[MRS. M. M. GOODELL.

**BROWN BREAD**—One cup Indian meal; 1 cup rye meal; 1 cup entire wheat;  $\frac{1}{2}$  cup molasses; 1 teaspoon soda, and a little salt;  $1\frac{1}{2}$  cups milk. Steam  $3\frac{1}{2}$  hours.

—[MRS. HOSLEY.

**TEA BISCUIT**—One quart flour; 4 heaping teaspoons baking powder;  $\frac{1}{2}$  teaspoon salt; 2 tablespoons butter. Whip these together until they are thoroughly powdered, then add 1 pint milk and mix properly. The dough should be just stiff enough to roll out. Cut and place in buttered pans. Bake about twenty minutes in quick oven.

—[MRS. M. M. GOODELL.

**BISCUIT**—One quart flour; 2 teaspoons cream tartar; 1 teaspoon soda; a pinch salt sifted in flour; 1 tablespoon shortening. Wet with milk to a consistency to roll.

—[MRS. LAURA E. WARNER.

**DUMPLINGS**—One cup flour; 1 teaspoon baking powder;  $\frac{1}{4}$  teaspoon salt;  $\frac{1}{2}$  scant cup milk. Sift the dry ingredients; stir in enough milk to make a soft dough. Drop by spoonfuls into a boiling stew, and let them cook 10 minutes. Serve at once. Water may be used in the place of milk.

—[MRS. EDW. E. GOODELL.

**GERMAN BREAD DUMPLINGS**—Put butter in frying pan; mince onion fine; brown in the butter. Soak the bread and squeeze out dry. Put in with the onion in the frying pan; remove from the fire and put in 1 egg, salt, pepper, parsley and nutmeg. Make into balls and put in hot water salted, to boil until they rise to the top.

—[MRS. G. E. ALLEN.

SOUTHERN BISCUIT—Two cups sour milk; 6 tablespoons shortening; 1 scant teaspoon salt; 1 teaspoon soda. Sift soda, salt and flour together, roll  $\frac{1}{2}$  inch thick.

—[MRS. M. M. G.]

DUMPLINGS—One pint flour into which has been sifted 1 teaspoon cream tartar;  $\frac{1}{2}$  teaspoon soda; 1 egg; 1 cup sweet milk; flour and roll.

—[MRS. LAURA E. WARNER.]

#### Bran Buns.

2 cups of bran.

2 cups of flour.

$\frac{1}{2}$  cup of molasses.

1 teaspoon soda.

1 tablespoon butter.

2 cups of milk,

sweet or sour.

# Breakfast and Tea Cakes

*Dinner may be pleasant, so may social tea,  
"But yet, methinks the breakfast is best of all the three,"*

JOHNNY CAKE—One cup Indian meal; 1 cup flour; 1 egg; 1 cup sweet milk; salt; 1 teaspoon baking powder; bake in a quick oven.  
—[MRS. G. T. PHILLIPS.]

BREAKFAST CAKES—One cup sweet milk; 2 tablespoons melted butter;  $\frac{1}{2}$  cup sugar; 1 egg; 2 cups flour; 1 teaspoon cream tartar;  $\frac{1}{2}$  teaspoon soda. Bake in gem tins.  
—[MRS. IRVING ALLEN.]

SQUASH MUFFINS—One cup sifted squash; 1 egg; 3 cups flour;  $\frac{1}{2}$  cup sugar; 1 teaspoon butter, melted; 1 teaspoon soda; 2 teaspoons cream tartar; mix with milk enough to make a stiff batter (about 1 cup). Bake in gem pans.  
—[MRS. EDWARD GOODELL.]

WHEAT GEMS—Two tablespoons sugar; 1 egg; 1 cup milk; 2 cups flour, white; 2 teaspoons cream tartar; 1 teaspoon soda;  $\frac{1}{2}$  teaspoon salt; 2 tablespoons melted butter, stirred in last.  
—[I. F. PARKER.]

GEMS—One cup graham flour; 1 cup entire wheat flour; 2 teaspoons baking powder; 1 scant cup milk; a little salt. Have the iron gem pan hot; grease each place with lard; put in the dough and bake in a hot oven from twenty to thirty minutes.  
—[ELIZABETH BATCHELDER KINGSBURY.]

GRAHAM GEMS—Two cups sweet milk;  $\frac{1}{2}$  cup molasses; 1-3 cup melted lard;  $\frac{1}{2}$  teaspoon salt;  $\frac{1}{2}$  teaspoon soda; enough graham flour to mix quite stiff. Bake in gem pans about thirty minutes. The oven should be quite hot.  
—[GERTRUDE JENNINGS.]

JOHNNY CAKE—One cup sour milk; 1 cup cornmeal; 1 cup flour; 1 egg;  $\frac{1}{2}$  cup sugar;  $\frac{1}{2}$  teaspoon soda; small piece butter.  
—[MRS. E. F. SHAW.]

**DATE BUNS**—Roll out light bread dough quite thin; spread it with soft butter and then with chopped dates. Roll the bread up and cut with a sharp knife into pieces half an inch thick; lay them in a buttered pan and let them get light; bake in a good

—[I. F. PARKER.

**WHOLE WHEAT MUFFINS**—One egg; 1 pint sweet milk;  $\frac{1}{4}$  teaspoon salt; 2 teaspoons sugar;  $2\frac{1}{2}$  teaspoons baking powder; 4 cups whole wheat flour.

—[MRS. L. W. DUNLAP.

**MUFFINS**—One egg; 1 tablespoon sugar;  $\frac{1}{2}$  cup milk;  $1\frac{1}{2}$  cups flour, well sifted; 2 heaping teaspoons baking powder; 3 tablespoons melted butter. Bake in oven same as biscuits.

—[MRS. C. H. PHILLIPS.

**BUNS**—One cup sugar;  $\frac{1}{4}$  cup lard; 1 egg; mix; add 2 cups milk, 1 cup yeast,  $\frac{1}{2}$  cup currants, a little salt; flour to make a batter; rise until light; then add enough flour to mold, and rise again; when light make into buns and rise till light and bake in a moderate oven. Use bread flour.

—[MRS. J. W. PARKER.

**CORN BREAKFAST CAKES**—One cup yellow cornmeal; 1 cup wheat flour;  $\frac{1}{2}$  cup white sugar; 1 heaping tablespoon butter; 1 egg; 1 teaspoon salt; 1 cup sweet milk; 2 even teaspoons cream tartar; 1 even teaspoon soda.

### **Cornmeal Muffins.**

Pass thru a sieve together, 1 cup and a half of flour, 1 cup of cornmeal, 1 third cup sugar, half a teaspoon of salt, half a teaspoon of soda, and 2 level teaspoons of cream of tartar; beat 1 egg, 1 cup of milk, and 3 table-  
spoons of melted butter. Bake in a hot oven.

**CRUMPETS**—Mix one-half cup Peerless Brand Evaporated Milk and  $1\frac{1}{2}$  cups water; add 1 tablespoon butter and warm in a saucepan; when the butter melts, take it from the fire; let it cool a little and mix with it 1 well-beaten egg, 1 teaspoon salt and enough flour to make it into a batter. Lastly, put with it  $\frac{1}{2}$  cup yeast. Cover and let steam in a warm place for fifteen minutes. Bake the crumpets slightly in rings on an iron griddle plate, well greased.

—[BORDEN'S CONDENSED MILK CO.

# Pies

*"A good dinner is hardly replete  
Till a nice piece of pie you then have to eat."*

**CRANBERRY PIE**—Two cups chopped cranberries; 1 cup chopped raisins; 1 cup cold water; 2 cups sugar. Bake in two crusts. Glaze the under crust with white of egg, and set in a hot oven for a few minutes before adding the filling and top crust.

—[MRS. H. S. KELSEY.]

**CHOCOLATE PIE**—Beat together the yolks of 3 eggs; 1 cup sugar; add a cup hot milk; a little vanilla; 3 tablespoons chocolate.

—[MRS. A. L. LITCH.]

**COCOANUT PIE**—Beat together 2 eggs and 4 tablespoons sugar until light; then add 5 tablespoons Eagle Brand Condensed Milk diluted with 1 2-3 cups water, a little grated nutmeg and 1 cup grated cocoanut. Line two pie dishes with plain paste, fill with this mixture and bake in a quick oven one-half hour.

—[BORDEN'S CONDENSED MILK CO.]

**CREAM PIE**—One cup sweet cream; 3 teaspoons sugar; 1 tablespoon flour; butter the size of an egg; yolk of 1 egg; a little nutmeg. Cream all together, and bake with strips across, or like a custard, beating up the white of an egg and powdered sugar for a meringue.

—[MRS. N. J. WEST.]

**CHOCOLATE PIE**—Three cups milk; 4 tablespoons grated chocolate; 1 cup sugar; yolks of 3 eggs. Take 2 cups milk and heat with the chocolate. Take off and let cool; add the other cup of milk. Beat the yolks and then stir in the sugar and 1 tablespoon flour. Just before filling add 1 teaspoon vanilla.

—[MRS. C. D. HICKS.]

**DATE PIE**—One-half lb dates chopped fine; 1 egg; 1 pt milk; 1 tablespoon corn starch or flour. Prepare crust as for custard pie. Sprinkle little cinnamon on the crust before pouring in the mixture. Fine with whipped cream frosting.

—[MRS. H. M. WOOD.]

---

## Lemon Pie.

1 lemon, 1 cup sugar, yolk of two eggs, dessert spoonful of flour, 1 half cup milk put in last. Beat whites of eggs to a stiff froth, stir all together and bake. One crust.

CUSTARD PIE—Pint and a half of milk; 2 large eggs, or 3 small ones; 4 tablespoons sugar; beat until you can take up a spoonful; scald the milk; a pinch of salt; butter the size of a walnut; flavor with nutmeg; for common sized plate. Pie crust—(One cup flour; a spoonful shortening; pinch salt; small pinch soda; mix with cold water.

—[MRS. F. CARR.

GREEN TOMATO MINCE PIE—Use any good recipe for mince pie using green tomatoes instead of meat, using all the juice.

—[MRS. GEO. CHAPMAN.

CUSTARD PIE—Four eggs, 1 quart milk, a little salt, and  $\frac{1}{2}$  cup sugar. Bake with under crust only.

—[MRS. M. M. GOODELL.

TART SHELLS—Take 2 cups flour; a little less than 1 cup lard; a teaspoon salt and the white of 1 egg beaten to a froth; 2 tablespoons flour; then add the water and white of the egg.

—[MRS. E. E. GOODELL.

LEMON PIE—One cup cold water; 1 cup sugar; 1 egg; 1 lemon; 1 tablespoon cornstarch. Cook water, sugar, cornstarch and lemon together; then add well beaten egg; bake in 2 crusts, or can bake one crust and fill with meringue on top.

—[MRS. F. A. C.

RAISIN PIE—One cup seeded raisins;  $1\frac{1}{2}$  lemons; grate the rind off and chop raisins and lemons; 2 eggs;  $1\frac{1}{2}$  tablespoons flour;  $1\frac{1}{2}$  cups sugar. Stir all together and add 2 cups of water. This makes two pies.

—[MRS. H. M. RUSSELL.

LEMON CAKE PIE—One cup sugar; 2 tablespoons flour; butter size of an egg (melted); yolks of 2 eggs; pinch of salt; 1 cup milk; juice and grated rind of large lemon. Beat first five ingredients to a cream; add lemon juice, milk and stiffly beaten whites of 2 eggs. Bake with one crust in slow oven thirty minutes.

—[MRS. GEO. E. MARKHAM.

MOCK MINCE PIES—Two eggs; 1 cup molasses; 1 cup sugar; 1 cup cider, or cup half full of vinegar, then fill the cup with water; 5 crackers, rolled fine; 1 cup chopped raisins; 1 large spoon butter; 1 teaspoon each of cassia, clove and nutmeg. This when cooked makes filling for three pies.

—[MRS. P. J. SMITH.

**LEMON PIE**—Juice and grated rind of 1 lemon; 2 tablespoons flour; 1 cup sugar; 1 cup hot water; butter the size of a walnut, and the yolks of 2 eggs. Cook in a double boiler. When thick pour into a baked crust. Frost with the whites of 2 eggs beaten to a froth with 2 tablespoons powdered sugar. Brown lightly in a quick oven.

—[MRS. C. CROWNINSHIELD.

**ORANGE PIE**—Grated rind and juice of 1 orange; yolks of 3 eggs; piece of butter size of a walnut; sweeten to taste; 1 teaspoon flour; enough milk to fill the plate. Frosting—Whites of the 3 eggs, beaten with 4 tablespoons sugar.

—[MRS. W. J. HAYDEN.

**PUMPKIN PIE**—For three pies: One quart milk; 3 cups dry, boiled and sifted pumpkin;  $1\frac{1}{2}$  cups sugar;  $\frac{1}{2}$  cup molasses; the yolks and whites of 4 eggs beaten separately (the whites added last); a little salt; 1 even tablespoon each of ginger and cinnamon and a little grated nutmeg. Beat all together and bake in one crust. Keep the temperature of the oven so you can keep your hand in long enough to count twenty. Bake until it has risen all over.

—[MRS. J. W. PARKER.

**RAISIN PIE**—One cup sugar; 1 cup water;  $\frac{3}{4}$  cup chopped raisins; 1 egg; 2 tablespoons vinegar; small piece butter; little nutmeg. Place raisins in water and cook until boiling; add sugar and egg beaten together; cook until like custard, then add vinegar and spice. Bake with crusts.

—[M. E. PHILLIPS.

**SOUR MILK PIE**—One cup sour milk; 1 cup sugar; 1 cup chopped raisins; 2 eggs; 1 teaspoon each of salt, cloves, cinnamon and allspice. This is a nice tasting pie though made of sour milk. It can be baked in two crusts, or in one and frosted.

—[MRS. EDWARD E. GOODELL.

**RHUBARB PIE**—Cut up rhubarb. Pour boiling water over, and let stand 3 or 4 minutes; drain; for 1 pie about  $\frac{1}{2}$  cup flour and  $\frac{1}{2}$  sugar mixed. Cover bottom crust with the mixture; put in rhubarb and 8 or 9 raisins placed here and there; pinch of salt or a little piece of butter; 1 tablespoon maple syrup or good molasses; 1 good cup sugar; sprinkle on more flour, and cover with top crust and bake rather slowly.

—[MRS. EDWARD E. GOODELL.

**LEMON CUSTARD PIE**—To 1 cup boiling water add 1 cup sugar; put on stove and add 1 heaping tablespoon cornstarch; cook till done, stirring all the time. Then add grated rind of 1 lemon and juice and yolks of 2 eggs; then put into baked crust; frost the top of pie with the whites of the eggs using confectioner's sugar; put in oven to brown frosting; make common pie crust.  
[MRS. N. J. WEST.]

**STRAWBERRY PIE**—Line pie plate with crust and bake. When cool, fill with strawberries cut up and sweetened to taste. Pour over top a meringue made with the whites of 2 eggs and a tablespoon of sugar. Brown in oven and serve cold.  
—[MRS. NORMAN CHAPMAN.]

**SQUASH PIE WITHOUT CRUST**—Take common size plate; grease well with butter; then take 4 soda crackers and roll fine; then spread over plate. Filling—Two cups squash;  $\frac{1}{2}$  teaspoon cinnamon;  $\frac{1}{4}$  teaspoon ginger;  $\frac{1}{2}$  teaspoon salt;  $\frac{3}{4}$  cup sugar; 1 pint milk.

**MINCE PIE**—Three lbs boiled beef, chopped fine; 1 cup meat; 2 cups apple, chopped fine; 4 cups sugar; 1 cup molasses; spice to taste; 1 pound raisins; moisten with coffee or anything you like.  
—[MRS. LAURA E. WARNER.]

**MOCK CHERRY PIE**—One-half cup chopped raisins; 1 cup cranberries;  $\frac{1}{2}$  cup cold water; 1 cup sugar; a little salt and pieces of butter on top. Bake with two crusts.  
—[MRS. C. D. HICKS.]

**MOCK CHERRY PIE**—One cup cranberries washed and cut in halves; 1 cup sugar; 1 cup hot water; 1 cup raisins; 1 tablespoon flour; 1 tablespoon vanilla. Mix the flour with the dry ingredients; this will be very thin, but will be all right when baked. Bake in a deep pie plate.

—[FANNIE S. DEGGE.]

**RHUBARB PIE**—One cup rhubarb chopped without peeling; 1 cup sugar;  $\frac{1}{2}$  cup raisins chopped; 1 egg. Use with two crusts.  
—[ELLEN M. SMITH.]

### Brambles

#### Filling

1 cup of chopped raisins, 1 cup of sugar  
2 tablespoons of water. Cook till thick.

Take from fire

add 1 beaten egg, juice of 1 lemon

1 teaspoon of vanilla and 1 cup of walnut meat



**RHUBARB PIE**—Put a pinch of soda in a little boiling water and pour over 2 cups of fresh rhubarb; as soon as it comes to a boil skim; then add 1 cup sugar; butter size of an egg; yolk of 1 egg; 1 tablespoon of flour. Bake with one crust and use the white of the egg to frost with. —[M. E. PHILLIPS.]

### Rhubarb Pie.

2 cups rhubarb. 1 egg. 1 cup sugar. 1 tablespoon flour.

Chop all together and bake in two crusts.

### Cocoanut Pie

Two eggs, two teaspoonfuls corn starch, five tablespoonfuls sugar, one quart of milk. Bake in one crust; when it begins to bake, sprinkle small cup of Montclair Brand Shredded Cocoanut over the top and it will fall through the custard. Make a frosting or meringue for the top, if desired.

**TOMATO MINCEMEAT** — Take one peck of green tomatoes and chop them up fine, then drain off all juice, add as much water as juice drained, and boil. After this add six pounds granulated sugar, three pounds raisins and two tablespoons each of cinnamon, cloves, nutmeg, allspice and salt. Boil the mixture until well done, then add one cupful of vinegar. Boil this again for a short time only, then can in the usual way. This will keep all winter, and it will be hard to distinguish from the regular mincemeat as the taste is about the same.

*1/2 lb. salt  
pork chopped*

### Here's a Chocolate Pie that Will Fairly Melt in Your Mouth

Prepare a nice pie crust, line a well-greased pie tin with it, prick it well so it will not puff up, and bake it. When done fill the shell with the following mixture: Place one cup sweet milk and one cup water to heat in double boiler on back of stove. Mix three-fourths cup flour with three-fourths cup sugar and a pinch of salt. Break over this two eggs and mix and beat well. Add one tablespoon white syrup. Stir in two squares of bitter chocolate that have been shaved and melted over heat. Add to this some of the hot milk and water, to thin, and turn into the remainder of the milk. Cook slowly till thick and well done. Add one teaspoon vanilla and remove from stove. Set away to cool. When ready to serve, spread top with whipped sweetened cream.—[L. W. M.]

### CREAM PIE

**P**UT one cup of canned milk and one cup of boiling water in a double boiler. Dissolve two tablespoonfuls of flour in a little water and add to hot milk. Cook five minutes. Beat the yolks of two eggs with three tablespoonfuls of sugar and add to the thickened milk and cook five minutes more. Next, put in one tablespoonful of butter and vanilla to flavor. Have a pie crust already baked, add the filling. Beat the whites of eggs until stiff, add two tablespoonfuls of sugar. Put on top of pie and set in the oven to brown.

### More Fried Pies.

I NOTICED the request for a recipe for New England fried pies, and will send my recipe, only we called them fried turnovers. The fried pies of my childhood were made this way. The dough was rolled out about one-half inch thick, and about six or seven inches in diameter. These were dropped into the fat and cooked as crullers, then two or three put together with apple sauce, and sauce on top. The sauce was made of dried apple. My! but they are good! The way I make the dough is by the same recipe I use for cream of tartar biscuit, only I add one egg well beaten to the milk I mix with. The fried turnovers I make the same, only use more shortening, about as much again, and mix stiffer, about like common pie crust. Roll out the size of a saucer, put on sauce, moisten half the crust, and turn the other half over. Take a saucer and press around crust to even the edge and fry. I use for filling mincemeat, or any sauce I have that will do, but I like the dried apple sauce the best, and the home article at that. A dear little woman in Vermont has dried the apples for many an apple fried pie and turnover I've made for my family. The crust for turnover wants to be a little thicker than common piecrust, thick enough to hold well together. Crust for fried pies: One quart flour, two teaspoonfuls cream of tartar, one teaspoonful soda, one-half teaspoonful salt, one heaping tablespoonful shortening, one egg in sweet milk for mixing. Flour varies so that one must experiment a little as to how much milk and how much shortening is needed. I always use pastry flour for fried pies, doughnuts and cream of tartar biscuit, as it does not require so much shortening. Good luck to whoever tries these recipes.

NEW ENGLAND.

## STOVE POLISH

KNOWLEDGED BEST OF ALL!

READY TO USE!

EASIEST! EASIEST! QUICKEST!

JUSTLESS!

ODORLESS!

ABSOLUTELY FIREPROOF!

PERFECTLY SAFE! ECONOMICAL!

BY GROCERS AND STOVE DEALERS

Manufactured by

ATIN GLOSS POLISH CO.

426 FORE ST., PORTLAND, ME.

## STOVE POLISH

outh Press

PORATED

TERS

Publications, Catalogs, Job Printing

of all Kinds

83 Charles St.

Telephone

Springfield, Mass.

# Desserts

*"An't please your Honour," quoth the peasant,  
"This same dessert is very pleasant."—Pope.*

RASPBERRY ICE CREAM—Dilute 2 cans Peerless Brand evaporated milk with equal quantity of water previously scalded and cooled; add  $\frac{1}{2}$  pound granulated sugar, and stir until dissolved. To 1 quart raspberries add  $\frac{1}{2}$  pound sugar and 1 tablespoon Lacto-Lemon; mash, stand aside for one hour, and strain through muslin. Turn the sweetened cream into the freezer and freeze. When frozen, stir in the fruit juice, beat thoroughly, and stand away to harden.

—[BORDEN'S CONDENSED MILK CO.]

BISQUE ICE CREAM—Dilute 3 cans Peerless Brand evaporated milk with an equal quantity of water, scalded and cooled; add 1 cup sugar, and stir occasionally until dissolved. Melt 1-3 cup sugar in a flat-bottomed pan to a caramel, stirring it meanwhile, and add  $\frac{1}{4}$  cup hot water. When the caramel is dissolved pour it into the cream, and to this mixture add  $1\frac{1}{2}$  cups hickory nut meats, chopped fine. Pack in the freezer as usual and freeze, not turning very fast at first, but more rapidly after ten minutes.

—[BORDEN'S CONDENSED MILK CO.]

COFFEE ICE CREAM—Put  $\frac{1}{4}$  pound coarsely ground coffee in a farina boiler with 1 pint water and steep for ten minutes; strain through muslin and get all the strength out. Then add  $\frac{1}{2}$  pound sugar, and stir until dissolved; add 2 cans Peerless Brand evaporated milk; mix well and freeze.

—[BORDEN'S CONDENSED MILK CO.]

DUTCH APPLE PUDDING—One cup sugar; 1 egg; butter size of an egg;  $\frac{3}{4}$  cup milk;  $1\frac{1}{2}$  cups flour;  $1\frac{1}{2}$  teaspoons baking powder. Beat well together and pour into a biscuit tin. Peel and core 1 or 2 sour apples; slice and press the slices edgewise into the mixture and bake. Serve hot with creamy sauce made as follows: One cup sugar; 2 teaspoons butter; 2 tablespoons corn starch rubbed together till smooth. Add 2 cups boiling water and cook 3 or 4 minutes. Take from fire and add  $\frac{1}{2}$  teaspoon vanilla or lemon extract, and pour all over the stiffly beaten white of 1 egg. Beat together quickly.

—[MRS. NORMAN CHAPMAN.]

**BAKED APPLES**—Wipe  $\frac{1}{2}$  dozen apples, core and pare them thinly, or leave the peel on. Put them in an earthenware dish with a teaspoon sugar in the center of each apple, and a small quantity water in the dish. Bake in hot oven 20 to 30 minutes, or until soft. Baste often with the syrup.

**APPLE SNOW**—Peel and grate 1 large, sour apple, sprinkling over it a small cup powdered sugar as you grate it, to keep it from turning dark. Break into this the whites of 2 eggs and beat it constantly for  $\frac{1}{2}$  hour. Take care to have it in a large bowl, as it beats up very stiff and light. Heap this in a glass dish, and pour a fine, smooth custard made with the yolks around it, and serve. A very delicate dessert.

—[MRS. EDW. E. GOODELL.

**AMHERST PUDDING**—Three cups flour; 2-3 cup molasses;  $\frac{1}{2}$  cup butter; 1 cup cold water; 1 teaspoon soda; 1 teaspoon salt; 1 cup chopped raisins, a bit of nutmeg. Boil three hours and serve with some sauce.

—DAISY L. BEAL.

**SHREDDED WHEAT BISCUIT WITH STRAWBERRIES**—Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapples, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

**APPLE FLUMP**—One cup sugar; 1 tablespoon butter; 2 cups flour; 1 egg; 1 cup milk; 1 teaspoon soda; 2 teaspoons cream tartar. Pare and slice thin, 2 medium apples (tart) in a two-quart bake tin, well buttered; adding a pinch of salt a little sugar and butter size of a walnut with cinnamon or nutmeg; pour batter over apples and bake in a moderate oven; this served with whipped cream is delicious.

—[MRS. H. W. FORGEA.

**BUTTERCUP PUDDING**—One pint milk; 1 cup powdered sugar; half package gelatine; 1 cup water; 3 eggs. Heat the milk; add the yolks of eggs and sugar; then cook. Then add the gelatine that has been softened in the water; then add the beaten whites; beating all the time to prevent separating; flavor; put into mold; serve with cream.

—[ELLEN M. SMITH.

APPLE CUSTARD—Two large, sweet apples, grated; 2 eggs; a pinch of salt; 2 tablespoons sugar; 1 pint milk; a little nutmeg.

—[I. F. PARKER.

APPLE TAPIOCA PUDDING—One cup tapioca soaked two hours in 6 cups water; add 6 chopped apples and 1 cup sugar. Bake four hours slowly. Eat warm or cold with cream.

—[MRS. E. L. ROBINSON.

JOHN'S DELIGHT PUDDING—Two cups chopped bread;  $\frac{1}{2}$  cups molasses; 1 egg; 1 cup raisins; 1 cup sweet milk, with  $\frac{1}{2}$  teaspoon soda dissolved in it;  $\frac{1}{2}$  teaspoon cloves; 1 teaspoon cinnamon; a pinch of salt; boil two hours in a steamer; mix with a little flour.

—[MRS. F. W. KENYON.

BROWN SAUCE—One-half cup brown sugar; 2 tablespoons butter;  $\frac{1}{4}$  teaspoon salt; 2 tablespoons flour;  $1\frac{1}{2}$  cups boiling water; 1 lemon, juice and rind.

—[MRS. IRVING GOODELL.

BREAD PUDDING—One-third cup sugar; 2 cups milk; 1 slice bread; 1 egg; handful raisins; a little salt; nutmeg. Bake one hour.

[M. E. PHILLIPS.

*Good*

CHOCOLATE PUDDING—One quart milk; 1 cup sugar; 2 squares chocolate; pinch of salt; 2 tablespoons cornstarch; 1 teaspoon vanilla. Heat milk; shave chocolate and add to milk; then add sugar, salt and cornstarch dissolved in a little milk; then boil altogether fifteen minutes.

—[LIZZIE E. VIGGERS.

BROWN BETTY—One pint bread crumbs; 1 pint apples sliced thin;  $\frac{1}{2}$  cup melted butter;  $\frac{1}{2}$  cup sugar;  $\frac{1}{2}$  teaspoon cinnamon (mixed with sugar). Bake in alternate layers, putting the butter on crumbs, and sugar on apples. Bake one-half hour and serve with hard sauce.

—[MRS. L. H. HOSLEY.

CHOCOLATE PUDDING—Two cups milk;  $\frac{1}{2}$  cup sugar; 1 teaspoon salt; 1 square chocolate, or 1 tablespoon cocoa; 2 tablespoons cornstarch; 1 teaspoon vanilla. An egg can be used or not. Heat the milk; add the sugar, salt, egg, cornstarch and melted chocolate, well beaten; boil fifteen minutes, turn into mold and cool. Serve cold with cream.

—[FLOSSIE W. PHILLIPS.

**BROWN BETTY PUDDING**—Seven good-sized apples chopped fine; 6 slices bread; butter size of a walnut; cinnamon to suit taste;  $\frac{1}{2}$  cup water; 1 cup sugar; put in layer of apples; then sprinkle on cinnamon and part of the sugar and a few little bits of butter, and then a layer of bread crumbs, and so continue this alternately until the dish is filled, being sure to have bread crumbs at the top. Bake one-half to three-quarters of an hour. Add water before baking. Eat with hard sauce;  $1\frac{1}{2}$  cups powdered sugar;  $\frac{3}{4}$  tablespoon butter; cream both together.

—[LIZZIE E. VIGGERS.

**CHOCOLATE PUDDING**—Two-thirds cup sugar; 2 heaping tablespoons cocoa; 2 tablespoons cornstarch and a little salt. Mix well and add 1 quart sweet milk. Cook in double boiler or over a kettle of boiling water, stirring until it thickens. Serve with whipped cream.

—[GERTRUDE JENNINGS.

**COTTAGE PUDDING**—Two cups flour; 1 cup milk;  $\frac{1}{2}$  cup sugar; 3 tablespoons melted butter; 2 teaspoons baking powder;  $\frac{1}{8}$  teaspoon salt;  $\frac{1}{2}$  teaspoon flavoring; 1 egg. Sift dry materials; beat egg; add milk; stir into dry materials; add butter, and flavoring. Beat well. Bake 20 to 30 minutes in a shallow pan in a quick oven. Serve with lemon sauce. Lemon Sauce—Two cups boiling water; 1 cup sugar; 1 lemon; juice and rind; 1 tablespoon butter; 3 teaspoons cornstarch. Mix sugar and cornstarch together; add water and boil five minutes. Add butter and lemon.

—[MRS. EDW. E. GOODELL.

**CREAM OF WHEAT PUDDING**—To 1 quart milk add 4 tablespoons sugar, and boil; then stir in 1 cup cream of wheat; a saltspoon of salt and boil fifteen minutes. Take from fire and stir in quickly 1 whole egg and the yolk of another, well beaten. Pour into a buttered baking dish and put on top a thick layer of stewed and sweetened apples. Frost with the beaten white of 1 egg, to which has been added 1 tablespoon sugar. Brown in oven and serve hot or cold as desired.

—[MRS. NORMAN CHAPMAN.

**COFFEE CUSTARD**—One cup milk; 1 cup coffee;  $\frac{1}{2}$  cup sugar; 3 eggs. Heat the milk and coffee in double boiler. Add eggs and sugar well beaten, and cook until foam nearly disappears. Set the dish in cold water and stir a minute. When cold pour into molds and serve with whipped cream.

—[MRS. W. J. HAYDEN.

**STALE CAKE PUDDING**—Break up some dry cake into a pudding dish, not too much; then make a soft custard of 1 pint milk, scalding hot; beat the yolks of 2 eggs with 2 tablespoons sugar, a little salt, and 3 teaspoons cornstarch dissolved in a little cold water; add this all to the boiling milk. Flavor to taste and pour over the cake crumbs. Then beat the whites of 2 eggs to a froth; add 2 teaspoons sugar; then frost the pudding. Place in the oven until a delicate brown.

—[MRS. P. J. SMITH.]

**CHRISTMAS PUDDING**—One cup suet; 1 cup raisins; 1 cup molasses; 1 cup milk;  $2\frac{1}{2}$  cups flour; 1 teaspoon allspice; 1 teaspoon cinnamon; 2 teaspoons baking powder;  $\frac{1}{2}$  teaspoon salt;  $\frac{1}{4}$  teaspoon grated nutmeg; little clove and mace if you like; citron, orange and lemon peel may also be added. Chop the suet fine, add spice, salt and fruit if used. Stir well; add molasses and milk and beat again; add flour and baking powder, and beat all till perfectly smooth. Turn the mixture into a well-greased receptacle; cover and steam three hours. I bake mine slowly in coffee cans; cutting slices when needed; steam or warm in oven and serve with any preferred pudding sauce. Will keep all winter.

—[MRS. M. M. GOODELL.]

**MIDNIGHT PUDDING**—Sift 3 cups flour with a level teaspoon soda, and a saltspoon each of cinnamon, and allspice. Mix with 1 cup molasses; 1 cup water; 2 tablespoons melted butter, and 1 cup raisins and currants mixed and dredged with flour. Steam three hours and serve with a creamy sauce. Creamy Sauce—Cream  $\frac{1}{4}$  cup butter; add  $\frac{1}{2}$  cup powdered sugar gradually; add a little lemon flavoring and a little nutmeg. Add 1 tablespoon thick cream and beat well.

—[MRS. EDW. E. GOODELL.]

**FOR A PUDDING OR CAKE**—One pint molasses; 1 tablespoon soda put into molasses; 1 pint berries or raisins; flour enough to stiffen. Bake three-quarters of an hour or longer.

—[MISS ALLEN.]

**TAPIOCA CREAM**—Soak 3 tablespoons tapioca in cold water over night; boil 1 pint milk and add the tapioca, letting it cook three-quarters of an hour; add yolks of 2 eggs beaten, and  $\frac{1}{2}$  cup sugar. When thoroughly cooked take from stove and flavor with vanilla; beat the whites of 2 eggs stiff, and add  $\frac{1}{2}$  pint whipped cream sweetened to taste and pour over the tapioca and serve.

—[MRS. EDW. E. GOODELL.]

STEAMED ORANGE PUDDING—Yolks of 2 eggs;  $\frac{1}{2}$  cup sugar; 1 cup milk; butter the size of an egg; grated rind of 2 oranges;  $\frac{1}{2}$  teaspoon soda; 1 teaspoon cream tartar, and 1 pint flour; steam two hours. Sauce—Whites of 2 eggs beaten stiff; 2-3 cup sugar and juice of 2 oranges. —[FANNIE S. DEGGE.

ORANGE FLOAT—Mix 1 quart water with the juice of 2 lemons, and 1 cup sugar. When boiling stir in 4 tablespoons cornstarch and stir until it thickens. When cool pour over the top of 5 oranges cut in slices. Cover all with whipped cream.

—[HARRIETT M. AUSTIN.

MAPLE PARFAIT—One cup maple syrup; 1 pint cream; 4 eggs. Heat syrup and pour gradually over beaten egg in double boiler. Cook slowly, like custard, till creamy. Whip cream and add to custard when cool. Pack in mold, putting paraffin paper over before putting cover on. Pack in salt and ice and let it stand three or four hours. Use about  $\frac{1}{4}$  salt to  $\frac{3}{4}$  ice. Snow may be used instead of ice. —[MRS. HATTIE A. WEAVER.

ORANGE PUDDING—Peel, slice and seed 4 large oranges and cover with 1 cup sugar. Make a custard with 1 pint sweet milk; the yolks of 2 eggs well beaten; 2 tablespoons cornstarch dissolved in a little cold milk; a pinch of salt and heaping tablespoon sugar. Cook in double boiler until smooth and thick. When almost cold pour over the oranges. Make a meringue with whites of eggs put on top, and serve cold.

—[MRS. IRVING ALLEN.

PRUNE PUDDING—Stew 1 cup prunes without the pits; cut in small pieces; add 2 teaspoons vanilla and sugar to taste. Beat the whites of 3 eggs stiff with 3 tablespoons sugar; whip in the prunes; brown in the oven, and serve with whipped cream.

—[MRS. WORK.

RHUBARB WITH CUSTARD SAUCE—One bunch wine rhubarb, cut in pieces and stew in oven until well done. Sauce—Boil 1 pint milk; beat up 1 egg and stir in the boiling milk; sweeten to taste. Put rhubarb in dishes and pour sauce over the top. Excellent.

—[MRS. I. ATKINSON.

COFFEE CUSTARD—One-fourth cup sugar; 3 lightly beaten eggs;  $\frac{1}{4}$  teaspoon salt; 1 cup strong coffee; 1 cup cream and milk mixed together. Strain into cups and bake in pan of hot water in moderate oven. Serve cold with sauce.

—[MRS. J. W. PARKER.



**RASPBERRY FLOAT**—Crush 1 pint very ripe berries with 1 gill sugar; beat whites of 4 eggs to a stiff froth, add gradually 1 gill powdered sugar. Press the berries through a fine strainer to avoid seeds, and by degrees beat in the juice with the eggs and sugar until it stands in peaks. All kinds of berries may be prepared in the same way.

**PUFF CUSTARD**—One quart milk, put on to cook in a double boiler; 1 tablespoon flour; 3 tablespoons sugar;  $\frac{1}{2}$  teaspoon salt. Mix flour in some of the milk you have saved out. When milk is boiling hot stir in. Cook five minutes. Take 3 eggs, yolks and whites separately. Beat yolks and stir in; beat whites not too stiff and add when all is done stirring briskly; flavor, and you will have a light and fluffy custard.

—[MRS. M. M. GOODELL.

**POOR MAN'S PUDDING**—One cup sweet or sour milk; 1 cup molasses;  $\frac{1}{2}$  cup butter; 1 lb raisins; 2 eggs; 1 teaspoon soda; a little nutmeg and cinnamon; flour sufficient to make as thick as cake. Boil four hours without stopping in a floured bag or mold, allowing room to swell. To be eaten with sauce.

—[MRS. P. E. NICHOLS.

**PRUNE PUDDING**—One pound prunes, whites of 4 eggs; 1 cup sugar. After the prunes are stewed, drain off the juice, remove the stones, and chop. Beat the whites very stiff, add the sugar gradually, beating all the time, then stir in the chopped prunes. Bake twenty minutes. Serve cold with whipped cream.

—[MARY M. DOUBLEDAY.

**STEAMED PUDDING**—One cup molasses; 2 cups milk; 3 cups flour, 1 cup raisins; 1 teaspoon soda. Steam three hours. Serve with a sauce made with  $1\frac{1}{2}$  cups sugar;  $\frac{1}{2}$  cup butter; 1 tablespoon flour. Beat all together to a creamy consistency. Pour boiling water over and let come to a boil. Flavor with vanilla.

—[J. S. B.

**SNOW BALL CUSTARD**—Boil 1 pint milk in double boiler; beat whites of 3 eggs stiff, with a little sugar; dipping them into the boiling milk by tablespoons, as they rise turn them and when done put into a glass dish; then put the beaten yolks into the milk; sweeten to taste; stir until it thickens, remove from the fire, and flavor with lemon. Turn this custard around the white balls in the glass dish.

—[MRS. EDWARD E. GOODELL.

STEAMED PUDDING—One cup flour; 1 cup meal; 1 cup raisins; 1 cup molasses; 1 cup suet or  $\frac{1}{2}$  cup butter; 1 teaspoon soda; a little salt; steam three hours. —[MRS. IRVING ALLEN.

STEAMED INDIAN SUET PUDDING—One teacup molasses; 1 teacup chopped suet;  $2\frac{1}{2}$  cups Indian meal; 1 cup hot milk;  $\frac{1}{2}$  cup cold milk; 1 teaspoon salt. Good with or without eggs. Steam three hours.

—[MRS. N. J. WEST.

SNOW PUDDING—To 2 tablespoons cornstarch mixed in a little cold water add boiling water until it looks like starch. Then add 2 tablespoons sugar; the juice of half a lemon and the whites of 2 eggs beaten to a stiff froth. Beat all together thoroughly; then put in a dish to cool. Dressing—Two-thirds cup sugar; 1 cup milk and the yolks of the eggs made into a custard.

—[MARY M. DOUBLEDAY.

CUSTARDS—Two eggs; 2 tablespoons sugar; 1 pint milk; little salt; nutmeg. Bake in glasses in a pan of water.

—[M. E. PHILLIPS.

CHRISTMAS PUDDING—Three cups flour; 2 cups milk; 1 cup sugar; 1 cup chopped suet;  $\frac{1}{2}$  cup molasses; 1 cup raisins;  $\frac{1}{4}$  cup each citron, pecan nuts or filberts cut fine; 1 teaspoon soda; 1 teaspoon each, cinnamon, mace, allspice, salt, cloves; 2 teaspoons baking powder, all well mixed. Steam three hours. Sauce—One cup sugar;  $\frac{1}{4}$  cup butter; 1 tablespoon flour; 1 egg; 1 cup wine or fruit juice, and cook until thickened.

—[MRS. C. E. SMITH.

DESSERT—Thoroughly mix 1 teacup powdered sugar with  $\frac{1}{2}$  teacup butter, add 1 teacup milk and 3 teaspoons cornstarch, beat to a cream; then add as many canned or fresh peaches as desired. Cut them in halves. Lastly add the whites of 6 eggs beaten to a stiff froth. Bake in an even oven till brown on top, and leave there about 10 or fifteen minutes, then put on ice till served. The thin part serves for the sauce for the dessert; delicious.

WARM GINGERBREAD WITH WHIPPED CREAM—One egg; 1 cup molasses; 1 tablespoon butter or lard;  $\frac{3}{4}$  cup hot water; 1 teaspoon soda; about  $2\frac{1}{2}$  cups flour; 1 teaspoon ginger. Serve warm with whipped cream and grated nutmeg. Delicious.

—[MRS. EDW. E. GOODELL.

VANILLA ICE CREAM—One quart milk; 2 eggs; 1 pint cream; 2 cups sugar; 1 tablespoon vanilla. Freeze.

—[MRS. W. J. HAYDEN.]

GRAHAM PUDDING—One-half cup molasses;  $\frac{1}{2}$  cup milk (sweet);  $\frac{1}{2}$  teaspoon soda; 1 cup graham flour;  $\frac{1}{2}$  cup raisins, and a pinch of salt. Steam 3 hours. Serve with whipped cream or any good pudding sauce.

—[MRS. NORMAN CHAPMAN.]

IMPROMPTU DESSERT—Cut oranges and bananas into small slices, and place a layer of oranges in a glass dish, sprinkle a little sugar over them; then add a layer of bananas; then sugar; then a layer of grated or shredded cocoanut; then oranges; then sugar, bananas, sugar, cocoanut and so on till dish is filled. Over the top put some whipped cream (sweetened). Any kind of fruit may be used for this delicious dessert.

—[MRS. EDW. E. GOODELL.]

ENGLISH RICE PUDDING—Two tablespoons rice washed; 1 quart milk sweetened to taste; a pinch of salt and a little piece of butter, and a little nutmeg. Bake slowly three hours.

—[FANNIE S. DEGGE.]

PRUNE WHIP—One cup stewed and pitted prunes, beaten smooth; 1 tablespoon sugar and beaten white 1 egg. Beat all together with egg beater. Serve with soft custard: Yolk of 1 egg;  $\frac{1}{4}$  cup sugar; 1 teaspoon flour; 1 cup milk. Cook till smooth. Flavor.

—[MRS. IRVING GOODELL.]

GRANDMA'S STRAWBERRY SHORT CAKE—One quart sifted flour; 1 scant spoon salt; 1 teaspoon soda dissolved in one pint of rich, sour cream (or you may use a pint of milk with half a cup of butter rubbed well through the flour, also sift two teaspoons cream tartar through the flour), mix well; and if not stiff enough to roll, add a little more flour and handle as lightly and as quickly as possible. Roll out about half an inch in thickness, bake a nice brown. Have ready a large bowl of strawberries, mashed with plenty of sugar and thick cream, and when your cake is done pull it apart—cutting will make it heavy—spread well with butter, and pile on plenty of the mashed strawberries, then lay on the other half of the cake and pour the remainder of the berries over the top. Set a few moments and serve, or it may be served cold. In either case it is delicious.

—[MRS. M. M. GOODELL.]

**BAKED RICE PUDDING**—One quart milk; 3 tablespoons rice; a little salt; butter size of a walnut; 1 cup sugar; bake one hour; stir several times while baking. —[MRS. P. E. NICHOLS.

**QUEEN OF PUDDINGS**—One pint finely grated bread crumbs; 1 quart milk; 1 cup sugar; yolks of 4 eggs, beaten; grated rind of 1 lemon; piece of butter size of an egg. Bake until done, but not watery. Whip the whites of the eggs; beat in a teacup of sugar in which has been strained the juice of 1 lemon; spread over the pudding a layer of jelly; pour the whites of the eggs over this; replace in the oven and brown slightly. To be eaten cold, without sauce. —[MRS. E. L. ROBINSON.

**FRIED SHORTCAKE**—One and one-half cups flour; 1 teaspoon salt; 2 teaspoons baking powder; 2-3 cup milk. Mold soft into 2 layers and fry in hot fat. Cover with raspberry jam or any desired fruit. —[FLOSSIE W. PHILLIPS.

**TAPIOCA ICE**—Soak 1 cup pearl tapioca over night. In the morning boil in water till it clears, adding 1 cup sugar and a little salt. Have a ripe pineapple chopped (not very fine) and turn tapioca and sugar over it while boiling hot; stir and turn into a mold to cool. When cool serve with cream and sugar.

—[MRS. FRANCES O. BEAL.

**GRAPE SHERBET**—One cup grape juice; juice of 1 lemon; juice of 1 orange; 1 pint water; 1 dessertspoon gelatine. Moisten the gelatine in a portion of the water; heat the remainder to boiling. Pour over the softened gelatine; add sugar and juices and freeze in the usual way. —[MRS. L. W. DUNLAP.

**DUMPLING SAUCE**—Boil 1 pint water and a teacup brown sugar together; thicken with 1 tablespoon flour mixed with cold water; when cooked add 1 tablespoon of butter and a little salt. Flavor to taste.

**EGG SAUCE**—One egg; 1 cup sugar; 4 tablespoons milk. Beat egg till foamy, add sugar, and then milk, scalding hot.

—[MRS. IRVING GOODELL.

**HARD SAUCE**—One cup sugar; 2 tablespoons butter; 1 tablespoon hot water if desired; flavoring. Cream the butter and sugar together until foamy; if it does not cream readily add to it 1 tablespoon boiling water. When creamed add the vanilla to the sugar and butter, or if nutmeg is used, grate it over the top of the sauce. —[MRS. IRVING GOODELL.

### Orange Pudding.

4 sweet oranges, peeled and picked to pieces and put in pudding dish with 2 scant cups of sugar. Put one quart of milk, the yolks of 3 eggs and 2 large dessert spoonfuls of corn starch on to boil. Take off, cool, and pour over the oranges. Beat the whites of eggs to a stiff froth, put over the pudding and brown in oven.

### Graham Pudding.

2 cups graham flour,

1 cup molasses,

1 cup milk (sweet or sour),      1 half tablesoopn butter,  
1 half teaspoon each of clove, 1 cup confectioner's sugar,  
salt, nutmeg, and cinnamon.      1 egg, flavor and beat till  
1 egg (not necessary), 1 teaspoon soda.      foamy.

Raisins may be added. Steam 2 hours.

### Carrot Pudding.

2 cups of grated carrot, 2 cups chopped suet, 2 cups grated potatoes, 1 cup sugar, 2 teaspoons cream of tartar, 1 of soda, 2 cups (or a little more) of flour. Needs to be quite stiff. Spice to taste. As much fruit as you please. Steam 4 hours. 1 cup of grated apples is nice.

# Steamed Strawberry Pudding

- 2 cups flour
  - 2 teaspoons baking powder
  - $\frac{3}{4}$  cup sugar
  - $\frac{1}{4}$  teaspoon salt
  - 3 tablespoons melted butter
  - $\frac{1}{2}$  cup milk
  - 1 cup strawberries. Steam one hour
- Sauce
- 1 cup sugar
  - $\frac{1}{2}$  cup butter
- creamed. Add one pint or more of crushed strawberries

## Butterscotch Pudding

$\frac{3}{4}$  cup flour  
 3 cups milk  
 $1\frac{1}{2}$  cups brown sugar  
 3 tablespoons butter

$\frac{1}{2}$  teaspoon salt  
 2 or 3 eggs  
 $\frac{1}{2}$  teaspoon vanilla

Blend the flour and 1 cup of the cold milk until smooth. Heat the remaining milk in a double boiler, pour some of the hot milk into the flour and milk, return the mixture to the double boiler, stir until thickened, cover, and cook for 15 minutes. Meantime, cook the brown sugar, butter, and salt for 5 minutes over direct heat and stir constantly. Add while hot to the mixture in the double boiler, beat well, gradually stir this mixture into the beaten eggs, return to the double boiler, cook for a few minutes, remove from the fire, add the vanilla, and chill. Serve with plain or whipped cream.

## Coffee Carnival

4 T. Minute Tapioca  
 $\frac{1}{4}$  tsp. salt  
 $1\frac{1}{3}$  cup raisins (seedless)

2 cups hot coffee  
 $\frac{1}{2}$  cup sugar  
 1 tsp. vanilla  
 $\frac{1}{2}$  cup cream (1 cup when whipped)

Add minute tapioca, salt, and raisins to the hot coffee and cook in a double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar, chill. Add vanilla; fold in cream.





FOAMY SAUCE—One cup sugar; 1 tablespoon cornstarch; lump butter; salt. Mix well and stir into 2 cups boiling water. Cool till thick and stir into beaten white of 1 egg. Beat with egg beater and flavor.  
—[MRS. IRVING GOODELL.

PUDDING SAUCE—One cup sugar; 1 egg; piece of butter size of English walnut; 2 cups water (boiling); flavoring. Cream sugar, egg and butter; then add the boiling water and cook a few minutes.  
—[M. E. PHILLIPS.

A DELICIOUS APPLE DESSERT—Peel and core as many apples as there are persons to be served. Make a rich pastry crust, roll and cut into strips. Commencing at the top, wind the strips, overlapping each other, around the apple until the fruit is covered. Bake and serve with whipped cream, or any sweet sauce desired.  
—[MRS. FRANCES O. BEAL.

APPLE DUMPLINGS—For boiled dumplings the shortening should be suet powdered and rubbed thoroughly with the flour and a little salt. Wet with milk to the proper consistency and roll out the dough to a quarter-inch thickness; cut into squares; put the apple, pared and cored, in the center and cover with the paste. Place each dumpling in a small, square cloth dipped in hot water and floured on the inside. Tie up loosely and boil one hour. Apple dumplings for baking should be made with a pie paste by sifting the flour with baking powder, in the proportion of 1 teaspoon powder to 1 teacup of flour, and adding a little salt; afterwards working the butter or lard into the flour, adding milk necessary to make a smooth paste, and rolling out quickly. Put the apple in the paste and bake in a hot oven to a nice brown. Glaze with butter when done and serve hot with cream or sweet sauce.  
—[MRS. M. GOODELL.

## Gingerbread

1 egg. 1/2 cup sugar... 1/2 cup molasses  
 1/4 cup butter... 1/2 cup sour milk...  
 1 1/2 cups flour... 1 level teaspoon soda...  
 Ginger or other spice.... If raisins, nutmeg  
 and other spices, are added a delicious fruit  
 cake will result.

## Smith Cake

1/2 cup butter substitute... 1 cup sugar  
 1 egg... 2 cups flour... 1 cup sweet milk...  
 3 teaspoons baking powder... Vanilla  
 Bake in hot oven.

## Frosting

3 tablespoons of hot water.. Piece of butter.  
 and powdered sugar to stiffen.. Flavor and  
 spread.

### Blueberry Cake

One-half cup butter, 2 cups sugar,  
 2 eggs, 1 cup milk, 1 quart berries, 1  
 teaspoon soda, about 3 1/2 cups flour.  
 Sprinkle sugar over top before put-  
 ting cake in the oven. When baked  
 rub over with butter. Eat it hot and  
 you will say it is the best ever.—  
 [Mrs. T. W. Haley, Maine.]

I

300  
M:

Photograph  
and Access

H. RUDE

### Plain Cake

Y

2 Cupfuls of Cake or Pastry  
 Flour  
 1 Cupful of Sugar  
 2 Eggs  
 1/2 Cupful of Shortening  
 1/2 Cupful of Milk  
 2 Teaspoonfuls of S. A. S.-  
 Phosphate Baking Powder  
 or  
 2 1/2 Teaspoonfuls of Phosphate  
 Baking Powder or  
 3 Teaspoonfuls of Tartrate  
 Baking Powder  
 1/4 Teaspoonful of Salt  
 1 Teaspoonful of Vanilla

DET  
ASS.

layer cake 3-4 in.

## THE BIG DRUG STORE

In cooking, use pure spices  
 Buy SQUIBB & SONS  
 Spices at

C. P. THOMPSON & CO. Inc.

Cor. Main and State St.  
 Springfield, Mass.

# Cake

*She measured out the butter with very solemn air;  
The milk and sugar also; and she took greatest care  
To count the eggs correctly, and add a little bit  
Of baking powder, which, you know, beginners oft' omit:  
Then she stirred it all together, and she baked it full an hour,  
But she never quite forgave herself for leaving out the flour.*

Cake should be stirred in an earthen dish. Beat yolks and whites separately, in all fine cakes, adding whites last of all. A fine granulated sugar is best for cakes. Cake with shortening requires a moderate oven: without shortening a quick oven. A dessert spoonful of water beaten with the eggs makes cake lighter.

**HICKORY NUT CAKE**—One and one-half cups sugar;  $\frac{1}{2}$  cup butter;  $\frac{3}{4}$  cup milk; 2 eggs; 1 cup chopped raisins; 1 cup chopped nuts; 2 cups flour; 2 teaspoons baking powder. Cream butter and sugar together and add the yolks and beaten whites of the eggs. Add milk and flour with baking powder; then raisins and nuts.  
—[MRS. G. M. TEEPLE.

**CHOCOLATE CAKE**—One cup sugar; 1 cup milk; 1 egg, 1 tablespoon butter;  $\frac{1}{2}$  teaspoon soda; a little salt;  $1\frac{1}{2}$  cups flour. Take 2 squares chocolate; put the chocolate and half of the milk in a pan and the yolk of the egg; put on the stove, and when it begins to thicken remove from the fire; then add butter, sugar, and the rest of the milk and all the other things; bake 35 minutes.  
[MRS. J. I. KELLEY.

**DATE LAYER CAKE**—One cup sugar; 1 egg; 1-3 cup shortening; 2-3 cup milk;  $1\frac{1}{2}$  cups flour; pinch of salt; 1 heaping teaspoon baking powder;  $\frac{1}{4}$  teaspoon extract vanilla. For filling: Wash and stone 1 cup dates: cut in small pieces and put in saucepan over the fire with  $\frac{1}{4}$  cup water and  $\frac{1}{4}$  cup sugar. Boil 5 or 6 minutes, stirring constantly to prevent burning. When smooth take from fire and add  $\frac{1}{2}$  teaspoon lemon extract. When cool spread between layers and on top of cake. Chopped nut meats may be added if desired.

—[MRS. NORMAN CHAPMAN.

---

**AUSTIN J. PRATT,** PLUMBING AND GAS APPLIANCES  
19 Wilbraham Road Telephone 2780

**SPONGE DROPS**—Three eggs well beaten; 1 cup sugar; 1½ cups flour; 2 teaspoons baking powder; vanilla or lemon flavoring. Mix the batter thoroughly and drop by tablespoonfuls on a buttered tin and bake quickly. Delicious to eat with ice cream.

—[MRS. EDW. E. GOODELL.

**WEDDING CAKE**—One cup sugar; 1 cup molasses; ½ cup butter; ½ cup milk; 3½ cups flour; 1 cup raisins, chopped; 1 cup currants; ½ cup citron chopped; ½ cup orange peel chopped; 1 teaspoon cloves; 1 teaspoon cinnamon; ½ teaspoon allspice; 1 teaspoon lemon extract; 1 teaspoon vanilla extract; 1 teaspoon orange extract; 3 teaspoons baking powder; 4 eggs. Bake in a slow oven three hours or more.

—[MRS. CHARLES DEXTER.

**SCRIPTURAL CAKE**—One cup butter, Judges v:25; 2 cups sugar, Jeremiah vi:20; 3½ cups flour (prepared), 1 Kings iv:22; 2 cups raisins, 1 Samuel xxx:12; 1 cup almonds, Genesis xliii:11; 2 cups figs, 1 Samuel xxx:12; 1 cup water, Genesis xxiv:20; 6 eggs, Isaiah x:14; a little salt, Leviticus ii:13; a large iron spoon honey, Exodus xvi:31; sweet spice to taste, 1 Kings x:2. Follow Solomon's advice for making good boys—first clause of Proverbs xxiii:14, and you will have a good cake.

—[MRS. F. W. KENYON.

**DATE LOAF CAKE**—One cup sugar; 1 egg; ½ cup shortening; 1 cup milk; ½ cup dates, stoned and cut in small pieces; ½ teaspoon extract lemon; 2 cups flour, into which sift 1½ teaspoons baking powder.

—[MRS. NORMAN CHAPMAN.

**ONE EGG CAKE**—One cup sugar; butter size of a butternut; 1 egg; ¾ cup milk; 1 teaspoon cream tartar; ½ teaspoon soda; 1¾ cups flour. Can be used for layer cake.

—[MRS. F. A. C.

**BROWNIES**—One-third cup butter; 1-3 cup powdered sugar; 1-3 cup molasses; 1 egg (well beaten); 1 cup nut meats; ⅞ cup flour. Mix ingredients in order given. Garnish top of cakes with nuts. Bake in gem tins. Nice for informal evening affairs.

—[MRS. LEROY BARTLETT.

**SNOW CAKE**—One cup white sugar; 2 cups flour; 1 cup sweet milk; ½ cup butter (small); 1 teaspoon baking powder; whites of 2 eggs.

—[MRS. H. M. WOOD.

OLD-FASHIONED "ELECTION CAKE"—Six lbs sifted flour; 3 lbs confectioner's sugar;  $3\frac{1}{2}$  lbs shortening; 1 doz eggs (whites); 1 oz mace; raisins; citron; 1 pint cider brandy; 1 pint potato yeast. Work shortening and sugar to a cream. Take a little less than half of the quantity and mix with flour and yeast and milk enough to work very stiff at night. In morning add remainder of shortening and let rise again. Then add the other ingredients, and let rise again in tins.

—[MRS. H. M. RUSSELL.

CAKE WITHOUT EGGS—One cup sugar;  $\frac{1}{2}$  cup butter; 1 cup milk; 2 cups flour;  $\frac{1}{2}$  nutmeg;  $1\frac{1}{2}$  teaspoons baking powder.

—[MRS. WORK.

"ANNIE ROONEY" CAKE—One cup molasses; 2 cups flour stirred with molasses; yolks of 2 eggs;  $\frac{1}{2}$  cup cold water;  $\frac{1}{2}$  teaspoon each of cinnamon, cloves and allspice; a little salt;  $\frac{1}{2}$  cup butter; 1 teaspoon soda. Bake in three layers and put together with white frosting.

—[OLIVE LATHROP.

SMALL CAKES—One cup sugar;  $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  cup milk;  $1\frac{1}{2}$  cups flour; 2 level teaspoons baking powder; 2 eggs. Beat butter to a cream, add sugar gradually, then the well-beaten yolks, the flour and milk alternately, and last the whites, well beaten. Baking powder should be sifted with the flour.

—[MRS. EUGENE E. WOODS.

PAT-A-PAN CAKES—Beat well together: One cup sugar; 2 eggs; 1 cup sour cream; 1 small teaspoon soda dissolved in a little water;  $1\frac{1}{2}$  heaping cups flour; salt; flavor. Bake as cup cakes.

—[MRS. IRVING GOODELL.

CREAM PUFFS—One cup hot water;  $\frac{1}{2}$  cup butter; boil together and while boiling stir in 1 cup sifted flour. Take from the stove and stir to a smooth paste and after this cools stir in 3 eggs, not beaten; stir it 5 minutes. Drop in tablespoonfuls on a buttered tin and bake in a quick oven 25 minutes, being careful not to open the oven often while baking, and don't let them touch in the pan. This makes 12 puffs. For the cream, 1 cup milk;  $\frac{1}{2}$  cup sugar; 1 egg; 3 tablespoons flour; flavor with vanilla to suit the taste. When both this and the puffs are cool, open puffs a little with a sharp knife and fill them with the cream. These never fail to puff. Whipped cream can also be used for filling.

—[MRS. C. R. ANDERSON.

ANGEL CAKE—Whites of 5 eggs;  $\frac{3}{4}$  cup powdered sugar;  $\frac{1}{2}$  cup flour; 1 even teaspoon cream tartar; 1 teaspoon vanilla. Sift the flour three times. Beat the white to a stiff froth and put together as soon as possible. Do not grease the tin; turn upside down on a board; do not cut with a knife, but tear apart.

[MRS. N. J. WEST.]

MAPLE SYRUP CAKE—One cup sugar; 1 cup maple syrup; 2-3 cup shortening. Stir them together thoroughly. Add one cup chopped raisins; 1 cup currants; 1 teaspoon each cloves, cinnamon;  $\frac{1}{2}$  teaspoon allspice;  $\frac{1}{2}$  teaspoon soda; 1 teaspoon cream tartar;  $2\frac{1}{2}$  cups flour;  $\frac{1}{2}$  cup water. Bake in moderate oven.

—[A. E. W.]

PORK CAKE (Makes two loaves.)—Four eggs; 1 cup brown sugar;  $1\frac{1}{2}$  cups raisins; 1 cup chopped pork; 1 teaspoon all kinds spice; 1 heaping teaspoon soda stirred in molasses until it foams and mix with 1 cup sour milk, 2 teaspoons baking powder in flour.

—[MRS. F. M. BARNES.]

QUICK LOAF CAKE—One cup sugar;  $\frac{1}{2}$  cup butter; 2 cups flour; 1 cup milk; 1 egg; 1 cup raisins; 1 teaspoon cream tartar;  $\frac{1}{2}$  teaspoon soda, or  $1\frac{1}{2}$  teaspoons baking powder; shave a few pieces of citron and flavor with nutmeg.

—[FANNIE S. DEGGE.]

LOAF CAKE—Five cups flour; 1 cup butter, or 1-3 lard and 2-3 butter;  $\frac{1}{2}$  cup liquid yeast; 2 cups sugar; 1 cup milk; 1 egg. Rub the shortening into the flour; add warm milk and yeast; work well together and let rise. Then work in the rest with 1 cup raisins; nutmeg to taste; let rise till light in a warm place, put in tins and bake slowly.

—[MRS. F. A. C.]

CHOCOLATE LAYER CAKE—One cup sugar; 1 cup flour; yolk of 1 egg; 2-3 cup milk;  $1\frac{1}{2}$  teaspoons baking powder;  $\frac{1}{2}$  teaspoon vanilla;  $\frac{1}{4}$  teaspoon salt; 2 tablespoons cocoa; 2 tablespoons water; 1 tablespoon butter. Boiled frosting—One cup sugar; white of 1 egg;  $\frac{1}{4}$  cup water;  $\frac{1}{2}$  teaspoon vanilla.

—[MRS. F. CHAMBERLAIN.]

APPLE SAUCE CAKE—One cup sugar, heaping;  $\frac{1}{2}$  cup butter, creamed;  $\frac{1}{2}$  cup raisins, seeded; 1 teaspoon soda dissolved in 1 cup hot apple sauce;  $1\frac{3}{4}$  cups flour, heaping; 1 teaspoon spices—cloves, cinnamon;  $\frac{1}{2}$  nutmeg; 1 teaspoon vanilla.

—[MRS. O. M. DOUBLEDAY.]

GINGERBREAD—One-half cup sugar;  $\frac{1}{4}$  cup butter; 1 egg;  $\frac{1}{2}$  cup molasses;  $\frac{1}{2}$  cup sour milk; 1 even teaspoon soda dissolved in the milk; a little salt; 1 teaspoon ginger;  $1\frac{1}{2}$  cups flour.  
—[C. F. KINGSBURY.]

SOFT GINGERBREAD—One cup sugar; 2 tablespoons butter, or other shortening;  $\frac{1}{2}$  cup molasses; 1 cup sour milk; 1 teaspoon soda; 1 teaspoon ginger;  $2\frac{1}{2}$  cups flour. Bake in biscuit tin.  
—[AMY A. ALLEN.]

COLD WATER CAKE—Two cups sugar; 1 cup butter; rub sugar and butter to a cream; 3 eggs; add butter then beat them; 4 cups flour; 3 teaspoons baking powder; 1 cup cold water; 1 cup chopped raisins; nutmeg; little salt.

—[MRS. J. I. KELLEY.]

SOFT GINGERBREAD—Three good sized tablespoons lard;  $\frac{1}{2}$  cup sugar; 1 egg; beat all together, then add 1 cup molasses;  $\frac{1}{4}$  teaspoon cloves; little salt; 2 cups flour; 1 cup cold water; 1 cup chopped raisins; nutmeg; little salt.

#### **Delicate Yellow Cake**

1 and 1 quarter cups sugar creamed with  
1 half cup butter, add 2 thirds cup milk,  
2 cups pastry flour, sifted 3 times with  
2 teaspoons baking powder and 1 quarter  
salt. Flavor with vanilla and lemon. Add 3 eggs  
last, one at a time. Bake in angel cake pan or  
loaf.

—[MRS. IRVING ALLEN.]

#### **Chocolate Cake**

1 cup of sugar                      1 half cup shortening  
1 egg                      2 squares melted chocolate  
1 cup sour milk                      1 teaspoon soda  
1 and a half cups bread flour      Salt and vanilla

Cream sugar and shortening, add egg and  
beat. Add chocolate, then sour milk. Vanilla. Last,  
add flour, salt and soda which have been sifted  
together three times.

**NUT AND RAISIN CAKE**—One cup sugar; 1 egg;  $\frac{1}{2}$  cup butter; 1 cup sour milk; 1 teaspoon soda; 2 cups flour;  $\frac{1}{2}$  grated nutmeg; 1 cup raisins, and  $\frac{1}{2}$  cup English walnuts chopped together.

FANNIE S. DEGGE.

**CARAMEL CAKE**—Two eggs; 1 cup sugar; butter size of an egg;  $\frac{1}{2}$  cup grated chocolate, melt it and put into cake before milk; 2 teaspoons baking powder; 1 heaping cup flour. Frosting for Caramel Cake— $1\frac{1}{2}$  cups sugar;  $\frac{1}{2}$  cup milk; butter the size of an egg. Boil twenty minutes and then stir until cold; flavor with vanilla or lemon.

—[MRS. L.

**LAYER CAKE**—One cup sugar; 2-3 cup milk;  $1\frac{1}{2}$  cups flour; 1 mixing spoon butter; 1 egg; 2 even teaspoons baking powder; vanilla and salt. Filling—One-half cup sugar;  $\frac{1}{2}$  cup milk; 1 square chocolate; boil till it thickens; 1 teaspoon vanilla.

—[HARRIET M. AUSTIN.

**CHOCOLATE CAKE**—One cup sugar;  $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  cup milk; 2 cups flour; whites of 2 eggs, 2 heaping spoons baking powder. To  $\frac{1}{4}$  cake chocolate, grated, add 1 cup sugar;  $\frac{1}{2}$  cup milk; yolks of 2 eggs. Cook these together until as thick as cream. When cool flavor with vanilla and stir into the cake mixture.

—[DAISY L. BEAL.

**FUDGE CAKE**—To 2 squares chocolate shaved, add  $\frac{1}{2}$  cup milk; cook till thick, stirring. Let cool while making the rest of the cake. Cream 1 cup sugar; butter half the size of an egg; add beaten yolks of 2 eggs; beat well and add cooked chocolate mixture. Beat; add  $\frac{1}{2}$  cup milk in which dissolve 1 teaspoon soda;  $1\frac{1}{4}$  cups flour. (No cream tartar or baking powder.) Use a white frosting.

—[MRS. ADELINE BEMIS.

**MOCK RAISED CAKE**—One quart flour; 3 cups sour milk; 1 cup lard and butter (mixed); 2 cups sugar; 1 teaspoon cinnamon; 1 cloves;  $\frac{1}{2}$  nutmeg; 1 large teaspoon soda; 1 cup chopped raisins; 1 cup currants. Mix with the hands. Bake one hour.

MRS. MARTHA BUCK.

**POOR MAN'S FRUIT CAKE**—One cup butter, creamed with 1 cup sugar; 1 cup molasses; 4 eggs; 2 scant teaspoons soda, dissolved in 1-3 cup sweet milk; 4 cups sifted flour, a little salt, one good pinch all kinds of spices; raisins and currants, 1 cup each; and  $\frac{1}{4}$  lb citron. Excellent.

—[MRS. I. ATKINSON.



SPONGE CAKE—Two eggs; 1 scant cup sugar; 13 teaspoons water; 1 scant cup flour; pinch of salt; 1 teaspoon baking powder; 1 teaspoon flavoring. Bake from 20 to 30 minutes.

—[MRS. L.

RAISED CAKE—Six cups flour; 2-3 cup sugar; 2 cups milk;  $\frac{1}{2}$  teaspoon salt; 1 cent's worth yeast or  $\frac{1}{2}$  yeast cake. Make into a batter and let rise over night. In the morning add 2 cups sugar; 1 scant cup shortening (half butter and half lard); whites of 2 eggs beaten;  $\frac{1}{2}$  teaspoon baking powder;  $\frac{1}{4}$  teaspoon cinnamon; a little grated nutmeg;  $\frac{1}{2}$  teaspoon extract lemon; 1 cup raisins, well floured; a little grated orange peel, and preserved citron if desired. Raise in pans till twice its bulk, and bake in slow oven. This makes 3 loaves.

—[MRS. NORMAN CHAPMAN.

*Lemon*  
*flavor*  
*Last* HOT MILK SPONGE CAKE—Beat 2 eggs very light, add gradually 1 cup sugar; 1 cup <sup>*flour*</sup> flour; 1 teaspoon baking powder;  $\frac{1}{2}$  cup boiling milk, *butter melted in it. Small piece.*  <sup>*$\frac{1}{4}$  salt.*</sup>

—[MRS. A. L. LITCH.

WHITE LILY CAKE—One cup sugar;  $\frac{1}{4}$  cup butter, creamed together;  $1\frac{1}{2}$  cups flour;  $\frac{1}{2}$  cup milk; 1 teaspoon baking powder;  $\frac{1}{2}$  teaspoon extract; whites of 3 eggs added last.

MRS. J. W. PARKER.

WHITE MOUNTAIN CAKE—Three eggs; 1 cup sugar;  $\frac{1}{2}$  cup butter; 1 cup sweet milk; 1 teaspoon soda; 2 teaspoons cream tartar; 2 cups flour; flavor to taste.

—[MRS. C. R. ANDERSON.

COCOA CAKE—One cup sugar; 1 cup sour milk; 4 table-spoons melted butter;  $\frac{1}{2}$  cup cocoa;  $1\frac{1}{2}$  cups flour; 1 teaspoon soda; 1 teaspoon vanilla for flavor; a pinch of salt.

MRS. FELICIA CARR.

GERMAN COFFEE CAKE—Make a sponge with 1 compressed yeast cake. When light add 1 pint milk;  $\frac{1}{2}$  cup sugar;  $\frac{1}{2}$  cup shortening (half lard and half butter); 1 even teaspoon cinnamon. Mix like bread dough, quite soft. Let rise and when light put in shallow pans; let rise again and when light, put sugar, butter and cinnamon mixed together on top; and bake about three-quarters of an hour.

—[MRS. G. W. FAIRCHILD.

APPLE SAUCE CAKE—One cup sugar;  $\frac{1}{2}$  cup shortening; 1 cup apple sauce; 1 teaspoon soda dissolved in the sauce;  $\frac{1}{2}$  teaspoon cloves; 1 teaspoon cinnamon; 1 cup raisins;  $1\frac{3}{4}$  cups flour; bake about one hour.

[MRS. G. D. HOWARD.

COFFEE CAKE—Yolks of 3 eggs; 1 cup sugar;  $\frac{1}{2}$  cup strong coffee;  $\frac{1}{4}$  cup butter;  $1\frac{1}{2}$  cups flour; 1 teaspoon baking powder; a little salt.

MRS. J. W. PARKER.

WALNUT CAKE—One cup sugar; 2 eggs; 1-3 cup butter; 2 cups flour; 2-3 cup milk; 1 teaspoon cream tartar;  $\frac{1}{2}$  teaspoon soda;  $\frac{1}{2}$  cup walnut meats.

MRS. J. W. PARKER.

DROP CAKE—Two-thirds cup lard; 1 cup sugar; 1 cup molasses; 1 cup water; 5 cups flour; 1 egg; 1 teaspoon soda; 1 teaspoon ginger;  $\frac{1}{2}$  cup currants. Drop and bake in quick oven.

—[MRS. W. A. CURLIN.

SOUR MILK CAKE—One and one-half cups sugar;  $\frac{1}{2}$  cup shortening;  $\frac{1}{2}$  teaspoon all kinds spice; 1 egg; 1 cup sour milk; 1 level teaspoon soda; 1 cup raisins chopped fine; 2-3 cups sifted flour.

—[MRS. LAURA E. WARNER.

WHITE POUND CAKE—One cup sugar; small  $\frac{1}{2}$  cup butter;  $1\frac{1}{2}$  cups flour;  $\frac{1}{2}$  cup milk;  $1\frac{1}{2}$  teaspoons baking powder; whites of 2 eggs beaten well, and added after all other ingredients are mixed; flavor with lemon or vanilla.

—[MRS. M. A. SHAW.

DARK CAKE—One cup sugar; 1-3 cup butter; 2 tablespoons molasses; 1 cup sour milk in which 1 teaspoon soda has been dissolved; 1 egg; 1 cup raisins; 2 cups flour; 1 teaspoon cinnamon; cloves; nutmeg.

—[M. E. PHILLIPS.

RAISIN CAKE—One cup sugar; 1 egg; 1 tablespoon butter; 2-3 cup milk; pinch salt;  $1\frac{1}{2}$  cups flour; 2 teaspoons baking powder. Raisin Filling—One teacup raisins chopped fine; 1 cup sugar;  $\frac{1}{2}$  cup water. Boil for 15 minutes. Stir so as not to burn. Remove to cool, and when cold add the beaten white of 1 egg and beat until it will stand on the spoon. Spread between layers and frost the top.

—[MRS. W. J. HAYDEN.

**MOCK RAISED CAKE**—One and one-half cups sugar;  $1\frac{1}{2}$  cups milk; 1 cup butter; 4 even teaspoons baking powder;  $1\frac{1}{2}$  nutmegs; 1 cup raisins; 2 eggs; whites beaten to a stiff froth. Flour enough to make a little stiffer than for common cake. Bake slowly one hour. —[MRS. EDWARD E. HAYES.

**SILVER CAKE**— $1\frac{1}{2}$  cups sugar;  $\frac{1}{2}$  cup butter; 1 cup sweet milk; 1 teaspoon baking powder; 3 cups flour; whites of 6 eggs, beaten to a froth. This makes a loaf in a large bread tin. **Gold Cake**—The same as silver cake only use the yolks of 6 eggs instead of the whites.

—[AMY A. ALLEN.

**MEASURE CAKE**—One-half cup butter; 1 cup sugar; 2 eggs; pinch of salt;  $\frac{1}{2}$  cup milk;  $1\frac{1}{2}$  cups flour; 1 good teaspoon baking powder; 1 cup walnuts; flavor with vanilla.

—[MRS. W. J. HAYDEN.

**FIG CAKE**—One cup sugar; butter size of an egg; 1 egg;  $1\frac{1}{2}$  teaspoons baking powder; 1 teaspoon vanilla; little salt, and flour. **Filling**—Take  $\frac{1}{2}$  lb figs; cut them up in small strips; put in a dish and cover with water to cook till tender; put in sugar as needed. Put between layers and frost the top.

—[MRS. N. J. WEST.

**GRANDMOTHER'S CAKE**—One-half cup butter; 1 cup sugar; pinch of salt; 1 egg, and yolk of another;  $\frac{1}{2}$  cup sour milk; 1 teaspoon cloves; 1 teaspoon nutmeg; 1 teaspoon cinnamon; 2 cups flour;  $\frac{1}{2}$  teaspoon saleratus. Frost with white of egg. Sweet milk with baking powder can be used if preferred.

—[SADIE RUSSELL.

**LOU'S CAKE**—One cup sugar;  $\frac{1}{2}$  cup milk;  $\frac{1}{4}$  cup butter; 1 heaping cup flour;  $\frac{1}{2}$  cup chocolate or cocoa; 2 eggs; 1 teaspoon baking powder. **Frosting**— $1\frac{1}{2}$  cups sugar (granulated);  $\frac{1}{2}$  cup milk; butter size of egg; 1 teaspoon vanilla; boil 8 minutes.

—[MRS. A. M. BANCROFT.

**MARY HOSLEY'S ICE CREAM CAKE**—One and one-half cups flour; 1 cup sugar;  $1\frac{1}{2}$  teaspoons baking powder; little salt; stir all together. Break an egg in a cup; put in 1 tablespoon melted shortening; fill the cup with milk; stir all together thoroughly; flavor to taste. Bake in a shallow dish; serve in squares. This can be used for layer or stirred in chocolate. Always good, and so easily made.

—[MRS. A. M. BANCROFT.

**COCOANUT CAKE**—One cup sugar; 1 cup cocoanut; 2 eggs;  $\frac{1}{2}$  cup milk; 2 cups flour;  $\frac{1}{2}$  cup butter; 1 teaspoon soda; 2 teaspoons cream tartar.

—[MRS. JANE S. BICKFORD.

**APPLE LAYER CAKE**—One cup sugar; 1 heaping tablespoon butter; 1 egg;  $1\frac{1}{2}$  cups flour; 2-3 cup sweet milk; 1 heaping teaspoon baking powder; flavor with vanilla. Beat the white of 1 egg; grate 2 apples into it and beat half an hour; spread between the layers and on top flavor with vanilla.

—[J. S. B.

**FRENCH LOAF CAKE**—Two cups white sugar; 1 scant cup butter; 3 eggs; 3 heaping cups flour; 1 cup sweet milk; 2 teaspoons cream tartar; 1 teaspoon soda.

—[A. M. DUNLAP.

**PINEAPPLE CAKE**—One-half cup butter; 1 cup sugar; 2 eggs (save white of 1 egg);  $\frac{1}{2}$  cup milk; pinch of salt;  $1\frac{1}{2}$  cups flour; 1 teaspoon baking powder. Filling—One-half cup cold water;  $\frac{1}{2}$  cup sugar;  $\frac{1}{2}$  cup pineapple (chopped fine); 1 heaping tablespoon corn starch. Cook all until it thickens. Frosting—White of 1 egg; 1-3 teaspoon cream tartar; 2 tablespoons pineapple; enough confectionery sugar to spread.

—[MRS. W. J. HAYDEN.

**PORK CAKE**—One-half lb salt pork; 2 cups raisins or other fruit; 1 cup molasses; 1 egg;  $\frac{1}{2}$  cup sugar;  $\frac{1}{2}$  cup boiling coffee; 1 teaspoon cream tartar;  $\frac{1}{2}$  teaspoon soda; 1 teaspoon cinnamon and nutmeg;  $\frac{1}{2}$  teaspoon cloves;  $1\frac{1}{2}$  pints flour.

—[M. E. PHILLIPS.

**JELLY ROLL**—Three eggs; 1 cup sugar; 1 cup flour; 1 tablespoon milk; 1 teaspoon baking powder; bake in a quick oven; spread with jelly and roll.

—[MRS. J. A. UNDERWOOD.

**BLACK CAKE**—One and one-half cups sugar; 1 cup molasses; 1 cup butter; 1 cup boiling water; 1 teaspoon soda; 1 lb raisins;  $\frac{1}{2}$  lb currants;  $\frac{1}{4}$  lb citron; 1 teaspoon cloves; 2 teaspoons cinnamon; 1 nutmeg; yolks of 3 eggs; not much over 4 cups flour. I find it always best to bake a little in a cup tin to see if it is stiff enough.

—[MRS. A. L. L.

**EAGLE CAKE**—One cup brown sugar;  $\frac{1}{2}$  cup butter; 1 cup sour milk, in which 1 teaspoon soda has been dissolved;  $\frac{1}{2}$  cup raisins; 2 cups flour; cloves, cinnamon, nutmeg, and salt. Frosting for Eagle Cake—One cup maple sugar; 5 tablespoons milk; little spice and raisins. Cook until thick enough to frost.

—[M. E. PHILLIPS.

**MOTHER'S RAISED CAKE**—Four cups bread dough; 2 cups sugar;  $1\frac{1}{2}$  cups butter; 1 egg; a little saleratus; fruit and spice to taste.

—[MRS. HATTIE A. WEAVER.

**QUICK SPONGE CAKE**—Three eggs;  $1\frac{1}{2}$  cups sugar; 2 cups flour; 2 teaspoons baking powder;  $\frac{1}{2}$  cup cold water.

—[MRS. J. A. UNDERWOOD.

**WALNUT CAKE**—One cup sugar;  $\frac{1}{4}$  cup butter;  $\frac{3}{4}$  cup milk; 1 egg; 1 teaspoon cream tartar;  $\frac{1}{2}$  teaspoon soda; 2 cups flour; 1 cup raisins;  $\frac{3}{4}$  cup nuts, cut up; flavor with lemon or nutmeg.

M. E. PHILLIPS.

**CINNAMON CAKE**—Whites of 2 eggs; 1 cup sugar;  $\frac{1}{2}$  cup sweet milk; 1-3 cup butter; 2 teaspoons baking powder. Frosting—Yolks of 2 eggs; 2-3 cup brown sugar; 1 teaspoon cinnamon.

—[MRS. A. L. LITCH.

**WATER MELON CAKE**—Whites of 6 eggs; 2 cups white sugar; 1 cup butter; 1 cup milk; 4 even cups flour; 2 teaspoons baking powder; flavor with lemon. Red part—Whites of 2 eggs;  $\frac{3}{4}$  cup red sugar;  $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  cup milk; 2 cups flour; 1 teaspoon baking powder. Beat the butter and sugar to a cream, and the eggs to a stiff froth. Take  $\frac{1}{2}$  the quantity of the white mixture, for the bottom layer; then put the red mixture on; and put 2 rows of seeded raisins so they will be about one inch apart. Then the rest of the white for the top.

—[MRS. N. J. WEST.

**MINUTE CAKE**—One egg;  $\frac{1}{2}$  cup butter; 1 cup sweet milk;  $\frac{1}{2}$  cup raisins;  $1\frac{1}{2}$  cups sugar; 2 teaspoons baking powder, and 3 cups flour.

—[MRS. W. A. CURLIN.

**WHITE MOUNTAIN CAKE**—One cup sugar;  $\frac{1}{2}$  cup butter; 3 eggs, white of 1 for frosting;  $\frac{1}{2}$  cup milk;  $1\frac{3}{4}$  cups flour;  $\frac{1}{2}$  teaspoon soda; 1 teaspoon cream tartar; flavor with vanilla.

—[MRS. J. A. UNDERWOOD.

**MARBLE CAKE**—One cup sugar;  $\frac{1}{2}$  cup butter; 1 egg;  $\frac{1}{2}$  cup milk; 1 teaspoon baking powder; 2 cups flour; grated chocolate in dark part.

M. E. PHILLIPS.

**SPICE CAKE**—Blend 2 cups sugar with 1 cup butter; add the yolks of 3 eggs; 1 cup sour milk in which 1 teaspoon soda has been dissolved. Add 3 cups flour;  $2\frac{1}{2}$  teaspoons cinnamon;  $\frac{1}{2}$  teaspoon cloves, and the beaten whites of the eggs. Raisins, currants and citron. Bake slowly.

—[MRS. L. W. DUNLAP.

**MOLASSES DROP CAKES**—One-half cup sugar;  $\frac{1}{4}$  cup butter; 1 egg;  $\frac{1}{2}$  cup milk;  $\frac{1}{2}$  cup molasses;  $\frac{1}{2}$  teaspoon soda; 3 cups flour;  $\frac{1}{2}$  teaspoon cinnamon; 1 teaspoon ginger. Drop with a spoon.

[MRS. CHAUNCEY D. PHILLIPS.

**DATE CAKE**—One cup sugar;  $\frac{1}{2}$  cup butter; 2 eggs;  $\frac{1}{2}$  cup milk, in which dissolve  $\frac{1}{2}$  teaspoon soda; 2 cups flour with 1 teaspoon cream tartar well mixed in; pinch of salt; 1 cup dates chopped fine and rolled in flour.

[MRS. W. J. HAYDEN.

**JELLY ROLL**—One cup sugar; 3 eggs; 1 cup flour; 1 teaspoon cream tartar;  $\frac{1}{2}$  teaspoon soda. Bake in dripping pan, and when done turn out on towel and spread on jelly while cake is warm; roll up, and lay away to cool.

—[J. S. B.

**A NICE CAKE**—One-half cup butter; 1 cup sugar; 2-3 cups sweet milk; 2 eggs beaten with the sugar and then added to the butter; 2 teaspoons baking powder; salt; vanilla;  $1\frac{1}{2}$  cups flour. Frosting—Juice of half an orange and half a lemon mixed with pulverized sugar to spread nicely.

—[MRS. H. S. KELSEY.

**ORANGE CAKE**—Two cups flour; 1 cup sugar; 2 good teaspoons baking powder; yolks of 5 eggs; whites of 3 eggs; beat the white to a stiff froth; then add the sugar. When thoroughly mixed, add yolks well beaten; add 1-3 cup cold water; then add the flour in which the baking powder has been mixed in a little salt, and the juice and grated rind of one orange. For Filling—Use whites of two eggs; the juice and grated rind of one orange, adding sugar (confectioner's) enough to make it quite stiff.

—[MRS. H. W. FORGEA.

POP OVERS—I cup milk; 2 cups flour; 1 teaspoon soda; 2 teaspoons cream tartar; 2 tablespoons sugar; 2 tablespoons melted butter; 1 egg. Bake in gem pans.

—[MRS. WORK.

ONE EGG CAKE—Cream  $\frac{1}{4}$  cup butter; add gradually 1 cup sugar; add 1 egg well beaten. Mix and sift 1 2-3 cups flour; 1  $\frac{1}{2}$  level teaspoons baking powder; add alternately with  $\frac{1}{2}$  cup milk to the first mixture. Bake thirty minutes.

—[MRS. I ATKINSON.

FRUIT CAKE—One cup sugar;  $\frac{1}{4}$  cup molasses;  $\frac{3}{4}$  cup butter; 2 eggs, whites and yolks beaten separately;  $\frac{1}{2}$  cup sour milk;  $\frac{1}{2}$  teaspoon soda, dissolved in milk; 1 teaspoon cloves;  $\frac{1}{2}$  teaspoon cinnamon; 1 cup raisins chopped;  $\frac{1}{2}$  cup currants; 2 cups flour. Makes one large and one small loaf.

—[MRS. H. W. FORGEA.

RASPBERRY SANDWICH—Four ounces flour; 2 ounces butter; 2 ounces sugar; 1 egg; 1 teaspoon baking powder.

—[MRS. I. ATKINSON.

RASPBERRY CAKE—Two teacups flour; 1 teacup sugar; 1 ounce butter; 2 eggs and 1 teaspoon baking powder. Mix the flour and baking powder together, and the sugar and eggs and butter and beat them up well.

—[MRS. I. ATKINSON.

MARBLE CAKE—White part: Whites of 4 eggs; 1 cup white sugar;  $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  cup sweet milk; 2 teaspoons baking powder; 1 teaspoon vanilla or lemon and 2 $\frac{1}{2}$  cups sifted flour. Black part—Yolks of 4 eggs; 1 cup brown sugar;  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sour milk; 1 teaspoon cloves; 1 teaspoon cinnamon; 1 teaspoon mace; 1 nutmeg; 1 teaspoon soda; 1 $\frac{1}{2}$  cups sifted flour. Put it in the cake dish alternately; first one part and then the other. The tin should be lined with buttered paper.

—[MRS. H. E. NORCROSS.

COCOA CAKE—One cup sugar;  $\frac{1}{4}$  cup butter; 2 eggs;  $\frac{1}{2}$  cup milk, in which dissolve  $\frac{1}{4}$  teaspoon saleratus; 1 cup flour, in which mix  $\frac{1}{2}$  cup cocoa or less, and  $\frac{1}{2}$  teaspoon cream tartar. Bake in layers and frost.

—[MRS. W. J. HAYDEN.

LIGHT FRUIT CAKE—One cup butter; 2 cups sugar; 1 cup milk; 4 eggs; 4 cups flour; 1 $\frac{1}{2}$  teaspoons cream tartar; 1 teaspoon soda; 2 lbs raisins chopped; 1 nutmeg and citron or orange peel or both.

—[I. F. PARKER.

ONE, TWO, THREE CAKE—One cup sugar; 2 eggs;  $\frac{1}{2}$  cup sweet milk;  $\frac{1}{2}$  cup butter;  $1\frac{1}{2}$  cups flour; 1 teaspoon baking powder.

—[MRS. H. E. NORCROSS.]

LOAF CAKE WITHOUT EGGS—One cup sugar; 2 tablespoons butter or other shortening; 1 cup sour or buttermilk; 1 scant teaspoon soda; 2 cups flour; 1 teaspoon cinnamon;  $\frac{1}{2}$  teaspoon cloves. A little nutmeg and salt; 1 cup raisins.

—[AMY A. ALLEN.]

RECIPE FOR A LONG LIFE—In the volume placed upon our altars to guide and instruct us, we have this recipe for a long and happy life: "He that will love life and see good days, let him refrain his tongue from evil and his lips that they speak no guile; let him eschew evil, and do good; let him seek peace, and ensue it." I Peter 3:10-11.

#### POOR-MAN'S FRUIT CAKE

2 Cupfuls of Seeded Raisins  
1 Tablespoonful of Lard  
1 Cupful of Water  
1 Cupful of Sugar  
1 Teaspoonful of Cinnamon  
 $\frac{1}{2}$  Teaspoonful of Cloves  
 $\frac{1}{2}$  Teaspoonful of Nutmeg  
1 Teaspoonful of Soda  
A Pinch of Salt  
2 Cupfuls of Flour  
 $\frac{1}{2}$  Teaspoonful of Baking Powder

**BOIL** all the ingredients, except the flour and baking powder, together in a double boiler for three minutes. When cold, add the flour and baking powder and bake in a slow oven three-quarters of an hour to an hour.

**Farmer's Fruit Cake.**—Soak three cups of dried apples a few hours in warm water, chop fine and simmer two hours in two cups of molasses, add two well beaten eggs, one cup each of sugar and butter, two teaspoonfuls of soda, flour enough to make a rather stiff batter, flavor with allspice or cloves and cinnamon. One cup of raisins greatly improves it.

#### Har Cake.

2 cups brown sugar.  
2 " hot water.  
2 tablespoonfuls of lard.  
1 pkg. raisins.  
1 teaspoon salt.  
1 " cinnamon.  
1 " cloves.

Boil above five minutes.

When cold add 1 teaspoonful baking-soda dissolved in little water and 3 cups flour. Bake (two loaves) 45 min.

#### Holiday Fruit Cake

If the Christmas cake is made now, it will be time saved to devote to other things in the last-minute rush. Wrap the cake in waxed paper, put in a tin box and seal till Christmas day. The longer the cake is made, the better it will be.

2 cups bread sponge, 2 eggs, 2 cups sugar, 1 teaspoon soda dissolved in  $\frac{1}{2}$  cup water, 1 cup lard and butter mixed, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 2 cups raisins, 1 cup mixed fruit (figs, orange peel, cherries, citron),  $3\frac{1}{2}$  cups flour.

Mix all ingredients together well and let rise  $2\frac{1}{2}$  hours. Bake in 2 loaves in a moderate oven for about  $2\frac{1}{4}$  hours.



# Cake Fillings

MAPLE FROSTING—One cup maple sugar; white of 1 egg; boil sugar until it hairs; then stir into the beaten white of the egg; beat until it cools.

—[MRS. G. T. PHILLIPS.]

CHOCOLATE FILLING—One egg; 2 tablespoons sugar; 1 pint milk; 1 tablespoon cornstarch; 2 tablespoons grated chocolate.

—[MARION BLAKESLEY.]

COFFEE CREAM FILLING—One cup strong coffee; 1 cup sugar; 2 tablespoons cornstarch;  $\frac{1}{2}$  pint whipped cream. Dissolve the cornstarch in a little cold water; add the sugar and pour slowly into the hot coffee. Cook until it thickens. Add the cream when cold.

—[MRS. CHAUNCEY D. PHILLIPS.]

BROWN SUGAR ICING—One cup sugar; 2 tablespoons water; boil until it hairs; pour into the beaten white of an egg; beat until of the right consistency to spread on the cake. Flavor.

—[MRS. CHAUNCEY D. PHILLIPS.]

MOCHA FROSTING—One cup powdered sugar; 2 teaspoons cocoa; butter size of an English walnut; 2 tablespoons boiling coffee; 1 teaspoon vanilla.

—[MRS. H. M. WOOD.]

PLAIN FROSTING—One tablespoon milk or water; thicken with confectioner's sugar till it will spread; flavor with lemon.

—[MRS. F. A. C.]

BOILED FROSTING—One large cup sugar; 2 tablespoons water; let it boil till it will harden in water; have the white of 1 egg beaten to a stiff froth; pour boiling sugar on the egg, and stir till hard enough to spread on cake.

—[MRS. F. A. C.]

LEMON CREAM FOR LAYER CAKE—Grated peel and juice of 1 or 2 lemons (according to size); scant cup sugar;  $\frac{1}{4}$  cup cold water;  $\frac{1}{2}$  tablespoon cornstarch and 2 eggs or 1 tablespoon cornstarch and 1 egg, and piece of butter the size of an egg. Cook in double boiler till creamy.

—[MRS. HATTIE A. WEAVER.]

**CHOCOLATE CREAM FROSTING**—One cup sugar;  $\frac{1}{4}$  cup milk; 1 teaspoon vanilla; boil five minutes; spread on cake; then cover with  $\frac{1}{8}$  cake chocolate which has been melted.

—[MRS. F. A. C.]

**APPLE FROSTING**—One sour apple grated; 1 cup sugar; white of 1 egg. Beat all together with a silver fork for twenty minutes, or until it is white and of the consistency of whipped cream.

—[MRS. C. D. HICKS.]

**BANANA FILLING**—Take 2 medium sized bananas and beat with a fork until creamy; then spread between layers; then frost top of cake with frosting made as follows: Yolk of one egg; confectioner's sugar enough to make it spread well and a little flavoring.

—[M. E. PHILLIPS.]

**MOCHA CAKE FILLING**—One cup confectioner's sugar;  $\frac{1}{4}$  cup butter (scant); cream together; then add 2 teaspoons cocoa; 1 teaspoon vanilla; add cold strong coffee to make it spread nicely.

—[CARRIE H. PRESTON.]

**DELICIOUS CAKE FROSTING**—One cup powdered sugar, rolled fine; 3 tablespoons sweet cream; mix well together and add 1 tablespoon cocoa and  $\frac{1}{2}$  teaspoon vanilla extract. If this rule is followed the frosting will never be too hard or crack when cut.

—[MRS. EDW. E. GOODELL.]

**CARAMEL FILLING**—Put 1-3 cup milk, and 2 squares chocolate, grated, into double boiler; when thick like custard, stir in a piece of butter the size of a walnut; then stir in pulverized sugar till of the right consistency to spread; flavor with vanilla.

—[MRS. L. W. DUNLAP.]

**TO SPREAD ICING ON CAKES**—Use a broad knife and dip it in cold water from time to time and you will have no trouble.

# Cookies

GINGER COOKIES—Two cups molasses; 1 cup shortening; 1 cup water; 2 teaspoons soda; 1 teaspoon ginger and flour to roll soft.  
—[MRS. IRVING ALLEN.]

SOCIAL TEAS—One teacup granulated sugar;  $\frac{1}{2}$  teacup butter; 1 egg well beaten; 2 tablespoons sweet milk; 3 level teaspoons baking powder; little salt; flavoring of any choice, and sifted flour to make a soft dough. Roll quite thin, cut out, and bake quickly.

GINGER COOKIES—One cup sugar;  $\frac{1}{2}$  cup molasses;  $\frac{1}{2}$  cup lard;  $\frac{1}{2}$  cup hot water; 1 teaspoon ginger;  $\frac{1}{2}$  teaspoon salt; 1 teaspoon soda. Put in hot water; add pastry flour to mix soft, and roll out; bake in a hot oven.  
—[MRS. CHARLES DEXTER.]

BANBURY TARTS—One-half pound raisins chopped fine; 1 lemon (grated rind, juice and little of white); 1 cup sugar; 1 egg. Cut pie crust round, and put in 1 heaping teaspoon filling. Wet edges and prick with fork. Bake in hot oven.  
—[MRS. F. M. BARNES.]

GINGER COOKIES—One cup light brown sugar; 1 cup molasses; 1 cup lard; 2 teaspoons soda, dissolved in sour milk; 2 teaspoons ginger; little salt; flour enough to make a soft dough; roll out half an inch thick.  
—[MRS. J. I. KELLEY.]

COOKIES—Six cups flour; 2 cups sugar; 1 cup milk; 1 cup butter; 4 teaspoons cream tartar; 2 teaspoons soda; 1 egg.  
—[A. M. DUNLAP.]

OATMEAL COOKIES—One cup sugar; 1 cup butter; 2 eggs; 2 tablespoons sweet milk; small teaspoon soda;  $2\frac{1}{2}$  cups oatmeal;  $2\frac{1}{2}$  cups flour. Little cinnamon and vanilla.  
—MRS. P. J. SMITH.

HERMITS—One and one-half cups sugar;  $\frac{1}{2}$  cup butter; 1 cup raisins; 2 tablespoons sweet milk; 1 teaspoon all kinds spices; 2 eggs.

BANBURY CAKES.—These little cakes are chiefly met with in the region of "Banbury Cross" of Mother Goose fame, near Oxford. Beat half a pound of butter to a cream. Take half a pound of lemon- and orange-peel cut up fine, one pound of currants, one-half ounce of cinnamon, and two and a half ounces of allspice. Mix all thoroughly, and keep in a jar for use. Make a rich pie crust, roll it out thin, and cut it into rounds or squares as large as a saucer. Spread the mince on one round, cover it with another, flatten with the hand, and moisten the edges with white of egg to make them adhere. Brush the cakes over with white of eggs, sprinkle them with sugar and bake for

[M. E. PHILLIPS.]

MOLASSES COOKIES—One cup sugar; 1 cup molasses; 1 cup milk; 2-3 cup lard; 1 teaspoon soda dissolved in water; 1 teaspoon cinnamon, ginger, salt;  $\frac{1}{2}$  teaspoon cloves; flour enough to roll out.

—[M. E. PHILLIPS.

ETHEL MERRILL'S GRAHAM COOKIES—One cup sugar;  $\frac{1}{2}$  cup lard or butter;  $\frac{1}{2}$  cup milk;  $\frac{1}{2}$  teaspoon soda; 1 teaspoon cinnamon; stir thick with graham.

—[MRS. A. M. BANCROFT.

DELICIOUS COOKIES—One cup thick cream; 1 cup heaped with sugar;  $\frac{1}{2}$  cup melted butter; 1 egg; 1 teaspoon soda, a little nutmeg. Flour enough to make stiff.

—[MRS. MARTHA BUCK.

SOUTHERN GINGER SNAPS—One cup sugar; 1 cup molasses; 1 cup butter and lard mixed; 1 egg; 1 tablespoon each vinegar and ginger mixed; 1 teaspoon soda; 5 cups flour. Roll thin.

—[MRS. P. J. SMITH.

SCOTCH COOKIES—Beat 2 cups sugar with 1 cup butter and 5 tablespoons milk in which has been dissolved 1 teaspoon soda; beat 2 eggs quite light and add them; mix 2 teaspoons cream tartar with half a pound of flour, and a teaspoon cinnamon; mix the whole together; add more flour from time to time to make a dough.

—[MRS. F. W. KENYON.

HERMITS—Always soft; one and one-half cups sugar;  $\frac{1}{4}$  cup molasses;  $\frac{1}{2}$  cup shortening; 3 eggs;  $\frac{1}{2}$  teaspoon of all kinds of spices; 1 teaspoon soda dissolved in  $\frac{1}{4}$  cup cold water; 1 cup raisins, stoned and chopped. Flour to roll.

—[MRS. ADELINE BEMIS.

VANILLA WAFERS—One cup sugar; 1 cup butter; 4 tablespoons milk, and 1 tablespoon vanilla; 1 egg;  $1\frac{1}{2}$  teaspoons cream tartar; 2-3 teaspoon soda; flour enough to roll out well.

—[MRS. F. W. KENYON.

CALIFORNIA CAKES—Two eggs; 1 cup sugar; 2 cups molasses;  $1\frac{1}{2}$  cups shortening; 2 cups sour milk; 2 teaspoons saleratus; same of cinnamon; pinch of salt; flour enough to make a stiff batter; raisins. Drop tablespoons of this mixture into a slightly greased dripping pan about three inches apart.

—[MRS. H. M. RUSSELL.

MONKEY FACES—One cup sugar; 1 egg beaten together;  $\frac{1}{2}$  cup sour milk; 1 very small teaspoon soda; 1 tablespoon butter; 2 cups flour. Drop in tins and put on 3 raisins for face.

—[MRS. LEROY BARTLETT.]

GRAHAM COOKIES—One cup sour cream; 1 cup brown sugar; 1 egg; 1 teaspoon soda; 1 teaspoon cinnamon;  $\frac{1}{2}$  teaspoon salt; 2 teacups graham flour. When stirred up drop with tablespoon in baking pan. Sprinkle sugar on top and put a raisin on each one before sending to the oven.

—[MRS. H. M. RUSSELL.]

GINGER COOKIES—Six level cups sifted flour; 2 level cups molasses (black); 1 level cup shortening; 1 level cup warm water; 2 teaspoons saleratus; ginger and cinnamon to suit taste; salt. Stir thoroughly and drop on dripping pan.

—[HARRIET M. AUSTIN.]

COOKIES—Seven cups flour; 3 cups sugar; 2 cups butter or butter and lard; 1 cup milk or cream; 3 eggs; 1 nutmeg; 1 large teaspoon saleratus; 1 teaspoon salt.

—[MRS. GEO. CHAPMAN.]

SNICKERDOODLES—One cup sugar;  $\frac{1}{2}$  cup milk; 1 large spoon butter; 1 egg; 1 teaspoon cream tartar;  $\frac{1}{2}$  teaspoon soda; 2 cups flour; a few raisins; drop in a pan and sprinkle a little cinnamon and sugar over each one, and bake.

—[MRS. EDW. E. GOODELL.]

SUGAR COOKIES—Two cups white sugar; 1 egg; 1 cup melted butter, 1 cup sweet milk, 2 teaspoons cream tartar sifted with the flour; 1 teaspoon soda dissolved in milk. Mix very soft. Season with caraway seed. Roll, cut out and bake quickly.

—[MRS. H. E. NORCROSS.]

COCOANUT COOKIES—One cup lard; 1 egg; 2 cups sugar; 1 cup cocoanut;  $\frac{1}{2}$  cup milk; salt; 1 teaspoon cream tartar;  $\frac{1}{2}$  teaspoon soda; flour to roll out.

[MRS. J. W. PARKER.]

GINGER CAKES—One cup sugar; 1 cup molasses; 1 cup shortening; 1 cup cold water; 1 teaspoon saleratus dissolved in hot water; 1 teaspoon ginger; a pinch of salt and sufficient flour to roll. Cut in squares.

—[MRS. GEO. CHAPMAN.]

CREAM COOKIES—One cup cream;  $1\frac{1}{2}$  cups sugar; 1 egg; nutmeg; caraway seed; flour enough to roll.

MRS. LAURA E. WARNER.

COOKIES—One cup sugar;  $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  cup milk; 1 egg; 2 teaspoons cream tartar; 1 teaspoon soda; enough flour to roll well and make soft.

—[MRS. M. A. SHAW.

### Scotch Fancies.

*Coconut Cakes  
Big Book p. 276*

2 eggs.

2 and a half cups oatmeal.

1 tablespoon melted butter.

Three quarters cup sugar.

1 half teaspoon vanilla.

Mix thoroly, and drop by  
teaspoonfuls on the greased  
up-turned bottom of a pan.  
Bake slowly.

### Brownies

2 squares of chocolate and a scant half cup of  
butter melted together.

2 beaten eggs, add 1 cup of sugar and beat.

Then add chocolate and butter.

$\frac{1}{2}$  cup of flour sifted with  $\frac{1}{4}$  teaspoon  
baking powder.

$\frac{1}{2}$  cup of chopped walnuts

$\frac{1}{2}$  teaspoon vanilla

Bake 25 minutes in a moderate oven.

Beat whites of 2 eggs until stiff. Add  
or 1 cup of Brand Syrup, fold in  $\frac{1}{2}$  cup  
1 cup of Nutclair Brand Shredded Coco  
by the tablespoonful on grea  
moderate oven for about two

# Doughnuts

RAISED DOUGHNUTS—Two cups milk; 1 cup yeast; 1 cup sugar;  $\frac{1}{2}$  cup butter and lard. Flour to make stiff as bread; let it rise; then roll and cut into shape; let rise on the board till they will not sink in the fat and fry. —[Mrs. F. A. C.]

SOUR MILK DOUGHNUTS—One cup sugar; 1 cup sour milk; 1 egg; 1 teaspoon soda;  $\frac{1}{2}$  teaspoon cream tartar; nutmeg and flour.

SHORT DOUGHNUTS—One cup sugar; 1 egg; 1 cup milk; 1 tablespoon butter (melted); 1 teaspoon soda (level); 1 teaspoon cream tartar; nutmeg; salt; flour enough to roll out. —[Mrs. Chauncy D. Phillips.]

RECIPE FOR DOUGHNUTS—One cup sugar; 2 eggs;  $1\frac{1}{2}$  cups sweet milk; 1 teaspoon saleratus; 2 teaspoons cream tartar; nutmeg; salt. Mrs. A. M. Dunlap.

## Sour Milk Doughnuts

*Lenna*

Sift dry stuff three or four times.

3 and 1-half cups unsifted bread flour

1 teaspoon soda, 1 baking powder,  $\frac{1}{3}$  salt

Two eggs. 1 cup sugar. 1 cup sour milk.

Beat eggs and sugar to a cream. Flavor with nutmeg and vanilla. After adding half of sifted stuff, add 2 tablespoons melted fat.

Flour enough to roll Have fat piping hot.

<sup>1/4</sup> cup milk  
1 teaspoon bak- <sup>1/4</sup> teaspoon salt  
ing-powder Mace

Drop from teaspoon into hot lard,  
holding spoon close to lard.

CREAM COOKIES—One cup cream;  $1\frac{1}{2}$  cups sugar; 1 egg; nutmeg; caraway seed; flour enough to roll.

MRS. LAURA E. WARNER.

COOKIES—One cup sugar;  $\frac{1}{2}$  cup butter;  $\frac{1}{2}$  cup milk; 1 egg; 2 teaspoons cream tartar; 1 teaspoon soda; enough flour to roll well and make soft.

—[MRS. M. A. SHAW.

### Scotch Fancies.

*Coconut Cakes  
Big Book p. 276*

2 eggs.

2 and a half cups oatmeal.

1 tablespoon melted butter.

Three quarters cup sugar.

1 half teaspoon vanilla.

Mix thoroly, and drop by  
teaspoonfuls on the greased  
up-turned bottom of a pan.  
Bake slowly.

### Brownies

2 squares of chocolate and a scant half cup of  
butter melted together.

2 beaten eggs, add 1 cup of sugar and beat.

Then add chocolate and butter.

$\frac{1}{2}$  cup of flour sifted with  $\frac{1}{4}$  teaspoon  
baking powder.

$\frac{1}{2}$  cup of chopped walnuts

$\frac{1}{2}$  teaspoon vanilla

Bake 25 minutes in a moderate oven.

at the whites of 2 eggs until stiff. Add  $\frac{1}{2}$   
cup of Kingston Brand Syrup, fold in  $\frac{1}{2}$  cup of  
cups of Montclair Brand Shredded Coconut  
fine. Drop by the tablespoonful on greased  
bake in a moderate oven for about twenty



# Doughnuts

RAISED DOUGHNUTS—Two cups milk; 1 cup yeast; 1 cup sugar;  $\frac{1}{2}$  cup butter and lard. Flour to make stiff as bread; let it rise; then roll and cut into shape; let rise on the board till they will not sink in the fat and fry. —[MRS. F. A. C.]

SOUR MILK DOUGHNUTS—One cup sugar; 1 cup sour milk; 1 egg; 1 teaspoon soda;  $\frac{1}{2}$  teaspoon cream tartar; nutmeg and flour.

SHORT DOUGHNUTS—One cup sugar; 1 egg; 1 cup milk; 1 tablespoon butter (melted); 1 teaspoon soda (level); 1 teaspoon cream tartar; nutmeg; salt; flour enough to roll out. —[MRS. CHAUNCEY D. PHILLIPS.]

RECIPE FOR DOUGHNUTS—One cup sugar; 2 eggs;  $1\frac{1}{2}$  cups sweet milk; 1 teaspoon saleratus; 2 teaspoons cream tartar; nutmeg; salt. MRS. A. M. DUNLAP.

DOUGHNUTS (without eggs)—One cup sugar;  $1\frac{1}{2}$  cups thick

## Sour Milk Doughnuts

*Lenna*

Sift dry stuff three or four times.

3 and 1-half cups unsifted bread flour

1 teaspoon soda, 1 baking powder,  $\frac{1}{3}$  salt

Two eggs. 1 cup sugar. 1 cup sour milk.

Beat eggs and sugar to a cream. Flavor with nutmeg and vanilla. After adding half of sifted stuff, add 2 tablespoons melted fat.

Flour enough to roll Have fat piping hot.

$\frac{1}{4}$  cup milk  
1 teaspoon bak-  
ing-powder

$\frac{1}{4}$  teaspoon salt  
Mace

Drop from teaspoon into hot lard,  
holding spoon close to lard.

# A Complete Line

Of Foreign and Domestic Wall  
Papers and Decorations. Heath  
and Milligan Paints, Painters'  
and Paper Hangers' Supplies  
may be found at

**Imperial Paint and Wall Paper Co.**

246 Main Street,  
Springfield, Mass.

---

WATCHES

JEWELRY

**R. L. LOCKWOOD & CO.**  
JEWELERS

433 MAIN ST.

OPP. COURT SQ.

---

**ROY H. NOTT**  
OPTICIAN

EYES EXAMINED FREE

GLASSES FITTED

26 Ashley Ave., West Springfield, Mass.

Telephone

# Beverages

*Do not drink wine or strong drink.—Leviticus.*

BOUILLON—For each cup use  $\frac{1}{4}$  teaspoon Armour's Extract; scant measure; a flavoring of salt, pepper and celery salt. Fill the cup with boiling water; stir till the extract is dissolved; drop in a slice of lemon and serve at once.

CHOCOLATE—One cup milk, heated; 2 squares of chocolate; 1 cup water, heated;  $1\frac{1}{2}$  tablespoons sugar. Cut the chocolate into small pieces and put it with the sugar, and 4 tablespoons water into a saucepan. Stir over the fire until smooth and glossy. Add the remainder of the water gradually; then the milk. A thinner drink may be made with less chocolate.

TO MAKE TEA—Have your pot bright and clean and your water boiling—not just coming to a boil, but boiling hot. Use 1 teaspoon tea to each cup of water, and allow 1 for the pot. Pour the boiling water over the tea and let it stand a few minutes. English breakfast tea may stand three minutes and black tea five.

GRAPE JUICE—Better Than Whisky—Stem and wash the grapes. Cook them with a little water until soft; put them in a cheese cloth strainer and drip over night. Sugar to taste; boil ten minutes. Can and seal when hot.

—[MRS. A. M. BANCROFT.]

GRAPE JUICE FRAPPE—One pint juice; 1 pint water;  $1\frac{1}{2}$  cups sugar; freeze. In freezing frappe, use equal parts of ice and salt, and freeze quickly, turning the crank only until the mixture is partly frozen. By scraping the icy portions from the sides of the can, and a slight mixing the proper consistency may be obtained.

MEAD—Two ounces tartaric acid, dissolved in 1 pint water, and 3 pounds sugar; 1 ounce sarsaparilla, with a little winter-green or saffras in it, or not, as one prefers. Whites of 2 eggs stirred in thoroughly. Bottle. When wanted to use put 2 teaspoons in a tumbler; fill tumbler nearly full with water, and add a little soda to make it foam.

—[MRS. EDW. E. GOODSELL.]

**GRAPE JUICE.**  
Strip the grapes off the stem, wash them in water, let thoroughly dry, and strain through a cloth. Measure a quart of juice into a bottle, add a cup of sugar, and shake well. Boil 10 minutes, then can and seal.

**STRAWBERRY FRAPPE**—The juice from 1 quart strawberries, and twice the amount of water; 1 teaspoon lemon juice and sugar to make it very sweet. About  $\frac{1}{2}$  cup to a pint water. Proceed as in above recipe.

**FOR AN AFTERNOON TEA**—Instead of tea, which stimulates without nourishing, try offering callers a cup of hot bouillon. This may be dispensed from a dainty afternoon tea table as well as the Chinese or Ceylon herb. Let the water be freshly boiling in the gay little brass teakettle; measure a bit of beef extract as big as a pea for each little cup. Have salt, pepper, celery salt or celery pepper where each guest can suit his or her taste. Serve with saltines or similar crackers and olives, and see if your new departure will not be appreciated. To make it more decorative, the label may be washed off the beef extract jar and some simple design painted on its surface.

#### **MAKING GOOD COFFEE**

***ALWAYS*** buy the best coffee, and grind it as it is used. For each person to be served take one heaping tablespoonful of coffee, then add one more for the pot. Break an egg, shell and all, into the grounds. Add enough cold water to form a thick paste, and let it stand a few minutes.

Add one cupful of boiling water for every tablespoonful of coffee. Place on a slow fire and watch until it comes to a boil. Stir down, and let it come to a boil again. Remove it from the fire, and add a fourth of a cupful of cold water. Set it on the back of the stove to draw for twenty minutes, where it will keep hot but will not boil.

# Canning and Preserving

GINGER PEAR—Four lbs pears, 3 lbs sugar; 1 gill water; 2 lemons, cut in rings;  $\frac{1}{8}$  ounce ginger root (green). Have pears a little green; cut in strips and cook with other ingredients till the pear is transparent.

—[W. C. T. U.]

PRESERVING PEACHES, PLUMS AND PEARS—Scald peaches and plums first; pare pears and halve. Use 4 quarts sugar to 1 quart water for 8 quarts fruit. Cook and seal.

—[Mrs. J. W. PARKER.]

GREEN TOMATO PRESERVE—Take a peck of green tomatoes; put them in cold water and bring to a boil; boil until tender. Take them out and drain the water from them. Take some of the water in which they were boiled, enough to cover them; adding sugar enough to make a thick syrup. Slice about a half dozen lemons and add; boiling all together about an hour or until they seem to be tender and soaked through. Can. They are very rich and nice.

—[Mrs. D. F. ASHLEY.]

MINCE MEAT—Four cups meat; 8 cups apples; 2 cups molasses; 2 tablespoons cinnamon; 1 tablespoon cloves;  $\frac{1}{2}$  tablespoon allspice; 1 tablespoon pepper; 2 tablespoons salt.

—[Mrs. N. J. WEST.]

CHEESE RELISH—One-half pound grated cheese; yolk of 1 hard boiled egg; 1 large tablespoon soft butter; 1 scant teaspoon salt; 1 teaspoon white sugar; 1 teaspoon mustard; a very little cayenne pepper; several hours before making, slice 1 onion in  $\frac{1}{2}$  cup of vinegar. Take part of butter and egg, put in salt, mustard and cayenne and mix well; then the cheese. Last of all pour the vinegar that the onion has been in, and beat all together; put in glasses.

—[Mrs. L. G. FALES.]

GRAPE JELLY—Stem and mash the grapes. Cook them in a saucepan without water until soft. Put them into a bag of thin cloth; let drip over night. Measure the juice; then measure out an equal amount of sugar. Cook the fruit juice without the sugar fifteen or twenty minutes; then add the sugar, and when dissolved strain into jelly glasses.

—[W. C. T. U.]

CANDIED ORANGE PEEL—Wash; boil in clear water till it can be pierced with a broom straw; drain; when cold scrape white part from the rind with a silver spoon. Make a syrup of equal parts of sugar and water and when boiling add peel, as syrup will cover well. Simmer slowly until peel is clear; then seal in tumblers.  
—[MARION BLAKESLEY.]

QUINCE PRESERVE—Choose fine, yellow quinces; pare them and remove the blossom ends, but do not put the latter in with the parings. Core and quarter the fruit, and drop into cold water. When all are pared, weigh the quartered quinces and allow 1 lb of sugar to 1 lb fruit. Add to the parings and cores enough water to cover them; boil till very soft and strain through a jelly bag; return the juice to the fire; add a little water if necessary, and boil the quinces in it till tender. When tender, skim off the fruit and lay it on a platter; add sugar to the juice, and when the sugar is dissolved return the fruit; cook till boiling hot, and then can according to general rule.

—[MRS. IRVING GOODELL.]

QUINCE HONEY—One pint water; 2 pints sugar; 3 quinces. Boil syrup till clear; then add grated quince and boil one-half hour; put in jelly glasses.

—[MRS. CHARLES DEXTER.]

GINGER PEAR—Four lbs pears; 3 lbs sugar; 4 cups water; 2 lemons, cut in rings;  $\frac{1}{8}$  oz ginger root. Have the pears a little green; cut in strips and cook with the other ingredients till the pear is transparent. Can according to rule.

—[MRS. I. M. GOODELL.]

PINEAPPLE SAUCE—Eight lbs fruit; 8 cups water; cook till tender; add 6 lbs sugar; cook till transparent; seal.

—[MRS. J. W. PARKER.]

RHUBARB MARMALADE—Four lbs rhubarb; 4 lbs sugar;  $\frac{1}{2}$  lb English walnut meats;  $\frac{1}{2}$  lb raisins; 3 large oranges (rind of one). Cook rhubarb and sugar 2 hours. Add the rest and cook 1 hour longer.

—[MRS. J. W. PARKER.]

GREEN TOMATO PRESERVE—To 1 lb fruit use  $\frac{3}{4}$  lb sugar; allow 1 sliced lemon to 2 lbs fruit. Put the sugar on with just enough water to melt it; then add tomatoes and lemon, and cook gently until tomato is transparent. Fill fruit jars while hot and seal.

—[M. E. PHILLIPS.]

**ORANGE MARMALADE**—Three oranges; 1 lemon; 10 glasses water; 4 lbs sugar. Grate yellow rind off lemon and oranges; throw away bitter white part; slice pulp. Cover with water and let stand 24 hours. Add sugar. Boil one hour or until thick. Makes 8 or 10 glasses. To be eaten with meat.

—[MRS. LEROY BARTLETT.]

**ORANGE MARMALADE**—One dozen bitter oranges; 2 lemons, cut in quarters, take out the seeds; slice them very thin, and to each pound of fruit add 3 pints water. Let them stand 24 hours; then boil 24 minutes, or one-half hour; let them stand 24 hours again and weigh. To every pound add  $1\frac{1}{4}$  of sugar and boil again for one-half hour.

—[MRS. A. L. L.]

**SPICED APPLE JELLY**—Take red apples and quarter them; to 5 quarts of apples add 4 sticks of cinnamon bark;  $\frac{1}{4}$  cup of whole cloves. Put all together in kettle and do not quite cover with water. Cook until apple is tender; then put in jelly bag, and drain over night. In morning add 1 cup sugar to 1 cup of juice, and cook until it jellies. Then put in glasses.

—[M. E. PHILLIPS.]

#### **APPLE BUTTER WITHOUT STIR-RING**

There is no need of long tedious apple butter stirrings any more, as there is a method of making the very best apple butter at any time when apples can be secured which will in time take the place of the old method of making this old fashioned but delicious spread.

Stew ten pounds of apples. Add to these five pounds of either white or brown sugar, and a pint of pure cider vinegar. Stir well together, place in a stewer, and let it cook slowly in a medium hot oven until the butter is as thick as is desired. Remove and season with cinnamon or other spices according to taste, and it is then ready for use.—J. T. T.

**TOMATO HONEY.** Cut ripe tomatoes into small pieces and to each pint add the grated rind of a small lemon. Mix together and cook until rather thick, then strain through a fine sieve and measure the pulp; to each pint allow 2 cupfuls of sugar and the juice of 1 lemon. Boil rapidly until it is the consistency of thin honey (about 220°F.), stirring to prevent burning, then bottle and seal.

#### **GRAPE CONSERVE**

|                                |                           |
|--------------------------------|---------------------------|
| 4 Pounds of Concord            | 1 Cup of Seedless Raisins |
| Grapes                         | 1 Orange                  |
| 2 Pounds of Sugar              | 1 Cup of Finely Chopped   |
| $\frac{1}{4}$ Teaspoon of Salt | Nuts                      |

**W**ASH and drain the grapes, remove them from the stems, and slip off the skins and keep them separate. Cook the grape pulp for about ten minutes, or until the seeds show. Press through a sieve. To the grape pulp add the sugar, salt, raisins, and orange, which has been chopped fine, rind and all, and had the seeds removed. Cook rapidly until the mixture begins to thicken. Add the grape skins, cook until the conserve is thick. Stir in the chopped nuts, and pour at once into sterilized glasses.

#### BARBERRIES AND SWEET APPLE

Make a thick syrup of 5 lbs. of brown sugar, while boiling hot, put in 2 1/2 quarts of barberries that have been picked from the stem. Allow these to become boiling hot, but they should not cook longer than one minute, as it makes them hard. Skim them out and cook 3 quarts of quartered and sliced sweet apples in the syrup until they are tender, then mix with barberries and place all together in a stone jar where it will keep all winter.

#### BARBERRIES AND RAISINS.

Prepare the same as with sweet apples only allow 1 cup of whole raisins to 1 quart of cooked barberries.

#### BARBERRY JELLY.

Allow 1 dozen sour apples to 5 quarts of barberries on stems, cover with cold water and boil until apples are tender. Then put in a bag and drain. After juice has boiled 10 minutes, measure and allow 1 pound of sugar to 1 pint of juice, boil 20 minutes or until it jellies.

✓ Strawberry jam: Pour a cupful of red currant juice over two pounds of granulated sugar and let it stand for twenty minutes, while you boil over a slow fire two pounds of mashed strawberries, stirring constantly. Add the sugar and currant juice and simmer for half an hour; skim, and when cold seal in tumblers with paraffine.

✓ Strawberries are never more appetizing than when canned without cooking. Mash the berries to a pulp so that no lumps are left, then to one cupful of fruit add two cupfuls of sugar. Stir it well and let it stand over night. In the morning stir it again to make sure that the sugar is all dissolved, then can. The berries will keep and be as fresh as if just picked. Mrs. O'C.

# S COCOA



## *A Delicious By-Product of Jelly-Making*

**F**RUIT paste is a confection being sponsored by the New York State College of Home Economics. The pulp of any fruit, such as apples or pears, may be used after the juice has been poured off for jelly-making. A combination of carrots and tart apples, according to Miss Lucile Brewer of the college, is especially good. To make the paste the fruit is cooked with water until tender. Two cups of the fruit require one cup of sugar for sweetening. The mixture is cooked until thick and clear; care needs to be taken to prevent it from adhering to the pan and scorching. The cooked and sweetened pulp is pressed through a colander and then a strainer, poured on a lightly greased plate and allowed to stand until a film forms over the top. A

warm airy place in the kitchen is desirable for the drying period. Next the paste is poured on a cloth spread over a wire screen; here it is left until the stickiness is gone. Then it is laid on paraffin paper, rolled tightly and stored in tin boxes or glass fruit jars. Or if it is to be used at once, it is cut in narrow strips or small squares. These pieces are rolled in granulated sugar, finely chopped nuts or shredded coconut. For variety the paste may be shaped into a roll and then sliced thinly.

As a garnish for fruit salads, cocktails and desserts, this fruit paste is delicious, and if cut in small pieces and rolled in flour, it may be added to the batter for fruit cakes and to cookies and puddings.

Established 1780

**DORCHESTER, MASS.**





# Pickles

*Hunger is the best seasoning for meat.—Cicero.*

GRAPE CATSUP—Five lbs grapes;  $2\frac{1}{2}$  lbs sugar; 1 pint vinegar; 1 teaspoon each of cloves and cinnamon;  $\frac{1}{2}$  teaspoon cayenne pepper;  $\frac{1}{2}$  tablespoon salt. Partly cook grapes and put them through sieve; add sugar, vinegar and spices, and cook until thick.

—[MRS. L. W. DUNLAP.

TOMATO CATSUP—One peck ripe tomatoes; 4 onions, boiled together, strained and boiled until nearly thick; then add  $\frac{1}{2}$  teaspoon red pepper; 2 tablespoons mustard;  $1\frac{1}{2}$  tablespoons allspice; 1 tablespoon salt; 1 cup sugar; 3 cups vinegar.

—[MRS. G. T. PHILLIPS.

CUCUMBER PICKLES—Two quarts cucumbers; washed carefully; put in a pan and sprinkle a good handful of salt over them, and cover with boiling water; let stand 24 hours, then pour off and repeat same as day before till they have been scalded three times; then put in jars and pour boiling vinegar on them; seal and set away; are ready to eat as soon as cold.

—[MRS. F. A. C.

DAINTY RELISH—Chop fine, 2 quarts green tomatoes; 1 medium sized head cabbage; 4 onions; 2 green peppers; 1 red one, seeds taken out; 2 heads celery;  $\frac{1}{2}$  oz celery seed;  $\frac{1}{4}$  oz of tumeric; 2 oz white mustard seed; 2 quarts vinegar; 1 lb brown sugar; chop fine; mix all together; boil 2 hours; add salt to suit taste.

—[MRS. IRVING ALLEN.

PEPPER RELISH—Remove seeds from 6 large peppers, and chop fine; add cup sugar and  $\frac{1}{4}$  cup salt; chop 1 head cabbage; 1 tablespoon whole white mustard seed; cold vinegar to cover. Mix all together and bottle, or put in jars. Fine.

—[MRS. E. L. ROBINSON.

COLD SLAW—Chop firm white cabbage fine, and press into a bowl. Add enough of the following dressing to barely cover: One cup vinegar; 1 cup water; 1-3 cup coffee sugar; 1 teaspoon salt and a little black pepper. Should stand several hours in a cool place before serving.

—[LOYAL W. DUNLAP.

**PICKLED ONIONS**—Make a very strong brine and soak onions over night or 24 hours. Drain and cover with cold vinegar. Ready in 2 or 3 weeks.  
—[MRS. IRVING GOODELL.

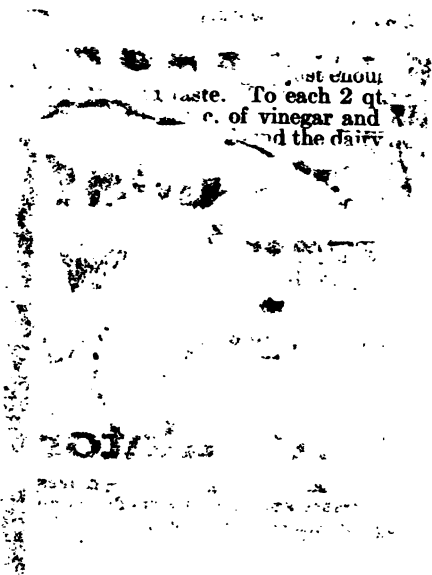
**MUSTARD PICKLE**—Two quarts cucumbers, sliced; 2 quarts small onions; 4 green peppers, sliced; 1 large cauliflower; 1 quart green tomatoes, sliced; 4 quarts water and 1 pint salt. Let stand over night, but not in tin. Cook in same water until tender. Put in a colander and drain. Heat thoroughly  $1\frac{1}{2}$  quarts vinegar; 8 tablespoons mustard; 2 tablespoons tumeric; 1 cup flour; 1 cup sugar; wet slowly with  $\frac{1}{2}$  pint vinegar; pour over the pickles.  
—[MRS. W. J. HAYDEN.

**MUSTARD PICKLES**—One doz cucumbers; 1 doz tomatoes;  $\frac{1}{2}$  doz green peppers; 1 quart small onions, or large ones cut in pieces; 1 cauliflower; some celery; green beans and anything fit for pickles. Cut all in small pieces. Scald in salt and water (except the peppers and celery); drain well; cover them with vinegar; pour it off and scald it. To every 2 quarts, use 1 cup brown sugar;  $\frac{1}{4}$  pound mustard;  $\frac{1}{2}$  cup flour. Mix up with cold vinegar, and stir in while the other is boiling; pour over while hot.  
—[J. S. B.

**FRENCH PICKLES**—Slice 1 peck green tomatoes and 6 onions; let them stand over night in salt, about 1 cup; in the morning drain thoroughly and boil in 1 quart vinegar and 2 quarts water for ten or fifteen minutes, or until tender; then drain again and add  $\frac{1}{2}$  quart vinegar; 2 lbs brown sugar; 1 tablespoon dry mustard; 1 tablespoon cloves; 1 tablespoon cinnamon; 1 tablespoon black pepper; 1 tablespoon celery seed;  $\frac{1}{2}$  lb mustard seed. Boil fifteen or twenty minutes.  
—[MRS. MARTHA BUCK.

**SWEET PICKLES**—Seven lbs fruit; 1 qt vinegar; 3 lbs sugar;  $\frac{1}{4}$  lb whole spices. Boil fruit in the syrup till tender, then skim. Put into jar, and pour hot syrup over it. If pears are large, pare and halve them.  
—[ELLEN M. SMITH.

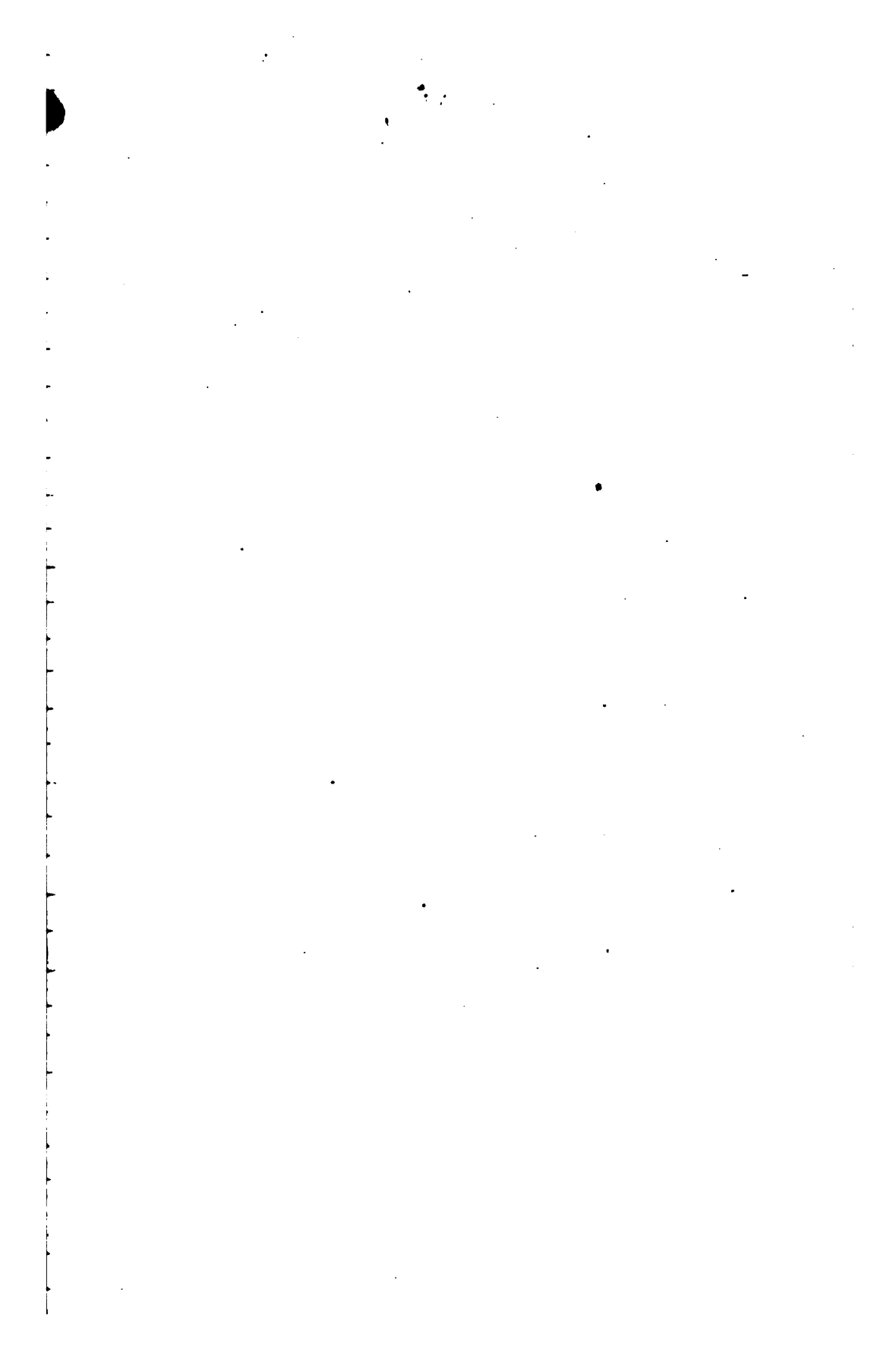
**ENGLISH SALAD PICKLE**—Peel and slice 6 good sized cucumbers, and 3 onions. Cover with  $\frac{1}{2}$  cup salt, and let stand over night. In the morning throw away the liquor, and add  $\frac{1}{2}$  ounce mustard seed; 2 teaspoons celery seed; 5 ounces salad oil and 1 pt cold vinegar.  
—[C. L. C.

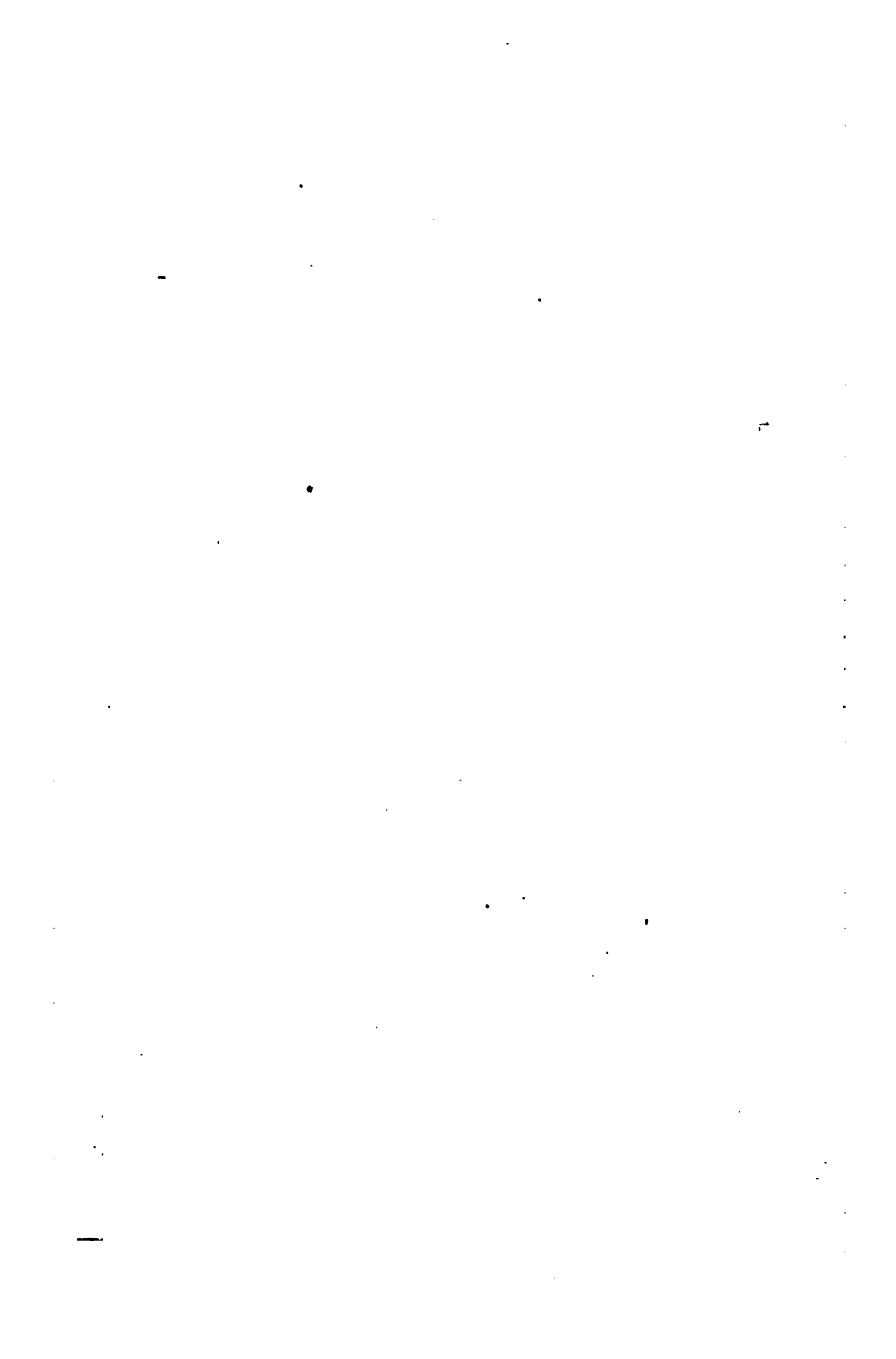


...st enou  
...aste. To each 2 qt.  
... of vinegar and  
... and the dairy

not/







PEPPER HASH—Twelve peppers, half red, half green; 12 onions; chop and pour hot water over them; drain; cook in 3 pints vinegar; 4 cups brown sugar, and 2 tablespoons salt.

—[MRS. F. W. KENYON.

PEPPER RELISH—Two dozen ripe or green tomatoes; 1 doz peppers; 5 large onions; chop and let stand over night with 1 cup salt; in the morning drain, and put in the kettle with 2 cups sugar; 4 tablespoons mustard; 1 quart vinegar. Cook three hours.

—[MRS. F. W. KENYON.

PICCALILLI—One-half peck green tomatoes; 1 head cabbage; 1 green pepper; 2 onions; chop and sprinkle  $\frac{1}{2}$  cup salt on them, and stand over night. Drain and add,  $\frac{3}{4}$  cup sugar;  $\frac{1}{2}$  tablespoon mustard, cloves, cinnamon and pepper, and 1 tablespoon celery seed. Mix thoroughly and cover with cold vinegar. Do not cook. Let stand 6 weeks before using.

—[MRS. J. W. PARKER.

OLD-FASHIONED CATSUP—Boil 1 gallon of ripe tomatoes; put them through the colander; then boil again, adding 6 tablespoons salt, or enough to taste. Dissolve 3 tablespoons mustard; 1 tablespoon black pepper;  $\frac{1}{2}$  tablespoon cayenne pepper; allspice and cloves, in 1 pint of vinegar. Pour this into boiling tomatoes, and stir constantly until thick enough; then bottle for use. If bottles are sealed it will keep for years.

—[CLARA L. CONDON.

CHILI SAUCE—Eighteen large, ripe tomatoes; 6 onions; 4 red peppers, taking out the seeds; 1 cup sugar, scant; 3 tablespoons salt; 5 cups vinegar. Cook one hour; then stir in 1 tablespoon cinnamon; 1 of mustard; 1 of celery seed; 1 tablespoon whole cloves. Seal for use.

—[MRS. N. J. WEST.

GRANDMOTHER'S GREEN PICKLES—For 2 gallons water, add 1 quart coarse salt. Heat it boiling hot, and pour over your pickles. Let it stand over night. Then drain and wash them in several waters. Then take vinegar enough to cover your pickles, and heat that boiling hot, and pour over your pickles. Then take 1 ounce cloves; 1 ounce allspice and tie up in a bag, and boil that in 1 quart vinegar, and pour it over your pickles, letting the bag go in also. These will be ready for use in three days.

—[MRS. P. J. SMITH.

ENGLISH PICKLED CABBAGE—Take 1 large red cabbage; wash and cut in thin slices; spread on a platter and sprinkle salt on it; lay another platter on it and press with two flatirons. In the morning, pour off the water and put in a crock. Boil enough vinegar to cover; put 2 tablespoons whole mixed spices in a thin cloth and boil in the vinegar about ten minutes; pour over the cabbage.

—[FANNIE S. DEGGE.

SPICED GREEN TOMATO PICKLE—Slice half a peck green tomatoes; cover with 1 quart of water, in which has been dissolved 1 cup salt, and then let it stand 2 hours. Drain through a colander, passing out all the brine. Then add 1 quart vinegar, 1 tablespoon each of ground cloves, pepper, allspice, mustard and cinnamon, and 1 pound of brown sugar. Boil all together ten minutes, then simmer about an hour. It is ready for the table when cold, and will keep indefinitely. ♡

—[MRS. WORK.

SWEET PICKLE WATERMELON RIND—Seven lbs rind;  $3\frac{1}{2}$  lbs sugar; 1 quart vinegar; cloves and cinnamon to taste. Pare the rind and slice up, sprinkle salt and let stand over night. Turn off the brine in the morning. A little alum can be used to make the rinds hard. Make the syrup and put in the rinds, and cook until tender. Then remove the rinds and cook the syrup fifteen minutes; good to use in two weeks.

—[MRS. N. J. WEST.

#### *Quick Cucumber Pickle*

1 gallon vinegar, 1 cup sugar, 1 cup salt, 1 cup dry mustard. Wash the cucumbers and put in crocks. Dissolve the dry ingredients in the vinegar and use to cover the cucumbers. One cup horse radish may be added, if desired. These pickles do not need to be sealed and small cucumbers may be gathered, washed and added to those in the crocks.



# Candy

*Sweets to the sweet.—Shakespeare.*

SMITH COLLEGE FUDGE—Melt  $\frac{1}{4}$  cup butter; mix together in a separate dish 1 cup white sugar; 1 cup brown sugar;  $\frac{1}{4}$  cup molasses and  $\frac{1}{2}$  cup cream. Add this to the butter, and after it has been brought to a boil continue boiling for two and one-half minutes, stirring rapidly. Then add 2 squares of Baker's Premium No. 1 chocolate scraped fine. Boil this five minutes, stirring it first rapidly, and then more slowly towards the end. After it has been taken from the fire, add  $1\frac{1}{2}$  teaspoons vanilla. Then stir constantly until the mass thickens. Pour into buttered pan and set in a cool place.

COCOA FUDGE—One-half cup milk; 3 level tablespoons butter;  $2\frac{1}{2}$  cups powdered sugar; 6 level tablespoons Baker's Breakfast Cocoa; pinch of salt; 1 teaspoon vanilla. Mix all ingredients together but vanilla; cook, stirring constantly, until it begins to boil, then cook slowly, stirring occasionally, eight or ten minutes, or until it makes a firm ball when dropped in cold water. When cooked enough, add the vanilla and beat until it seems like very cold molasses in winter. Pour into a buttered pan; when firm, cut in squares. Great care must be taken not to beat too much, because it cannot be poured into the pan, and will not have a gloss on top.

PANOCHÉ—Four cups brown sugar; 1 cup milk or cream; butter the size of an egg; 1 tablespoon vanilla;  $\frac{1}{4}$  lb shelled walnuts. Put milk and sugar together and boil until it forms a soft ball in cold water. Then add butter and vanilla; continue to boil until butter is all absorbed. Take from fire and beat until it starts to grain; then add walnuts and turn into buttered dish about one inch deep.

—[HARRY LEWIS.]

CHOCOLATE FUDGE—Four cups brown sugar; 1 cup milk; 2 squares chocolate; butter size of an egg; 1 tablespoon vanilla. Proceed as for panoche.

—[HARRY LEWIS.]

COCOANUT BAR—Four cups sugar; 1 cup water;  $\frac{1}{2}$  tablespoon cream tartar;  $\frac{1}{2}$  lb cocoanut. Cook the first three ingredients to the threading point; add cocoanut and beat to a cream.

—[MRS. IRVING GOODELL.]

CHOCOLATE CARAMEL—One cup sugar; 1 cup molasses;  $\frac{1}{2}$  cup grated chocolate; butter size of an egg; 1 cup milk; cook until it hardens in water.  
—[HARRY LEWIS.

MAPLE SUGAR CANDY—Four cups brown sugar; 1 tablespoon butter; 1 cup milk; 1 pound chopped walnuts; boil sugar, milk and butter fifteen minutes, stirring all the time. Stir in walnuts and pour into pan.

—[MRS. F. W. KENYON.

FUDGE—Two squares Baker's chocolate;  $\frac{1}{2}$  cup milk; butter size of walnut; 2 cups sugar. Let all melt together and boil seven minutes, then add 1 teaspoon vanilla. Beat until stiff, pour in buttered pans and cut in squares.

—[CARRIE H. PRESTON.

MAPLE CREAM—Three cups maple sugar; 2-3 cup milk or cream;  $\frac{1}{4}$  cup butter; 1 teaspoon vanilla flavoring; 1 cup chopped English walnuts. Boil the sugar, cream and butter over a quick fire fifteen minutes; add vanilla; remove from fire and beat until creamy; turn into buttered tin over the chopped nuts. When cool cut in squares.

Note: Brown sugar can be used successfully in place of maple.  
—[FLOSSIE W. PHILLIPS.

BUTTER SCOTCH—Two cups sugar; 2 tablespoons water; piece of butter size of an egg. Boil without stirring until it hardens on the spoon. Pour on buttered plates to cool.

—[MRS. M. M. G.

DAD'S POP-CORN BALLS—Pop your corn and sort out all the hard kernels. Take the quantity of molasses you require and boil it until it will hair off the end of the spoon. Pour the hot molasses over the corn, mix well, and ball soon as it cools a little.

—[MRS. M. M. G.

PEPPERMINTS—Two cups sugar; 1 cup water. Boil five minutes, then flavor with 1 spoon peppermint. Stir until thick and drop.

—[MRS. M. M. G.

MOLASSES CANDY—One cup sugar; 2 cups molasses; 1 tablespoon vinegar; butter the size of a hickory nut. Boil twenty minutes, pour on buttered plates, and pull as soon as cool.

—[MRS. M. M. G.

KISSES—Beat the whites of 3 eggs to a stiff froth; add 5 spoons powdered sugar; flavor with 3 lemons. Drop with a spoon on buttered paper; sift sugar over, and bake half an hour in a slow oven.

—[MRS. M. M. G.]

CREAM CANDY—Three cups white sugar; 1 cup water, 3 tablespoons vinegar. Boil until it will harden in cold water. Pour on buttered plates, and when cool enough pull until white. This is delicious.

—[MRS. M. M. G.]

PEANUT CANDY—Boil 1 cup sugar and a tablespoon water, stirring constantly until it will harden in cold water. Then stir in a cup of shelled peanuts.

—[MRS. M. M. G.]

BUTTER SCOTCH—Two cups brown sugar; 2 tablespoons butter; 2 tablespoons water; 2 tablespoons molasses; 2 tablespoons vinegar. Boil the ingredients fifteen minutes or until it will harden in cold water; remove from fire; turn in buttered tins. Nuts may be added if desired.

—[FLOSSIE W. PHILLIPS.]

FUDGE—Three cups brown sugar; 1 cup milk; 3 teaspoons Baker's cocoa or chocolate; 1 teaspoon vanilla. Let it boil fifteen minutes; then put in 1 cup walnut meats. Cool and cut into squares.

—[MARION WEST.]

SALTED ALMONDS—Shell and blanch the nuts by pouring boiling water over them, letting them stand for 10 minutes, then stripping off the skins. Dry nuts between the folds of a clean towel, and put them in a baking pan with a tablespoon of melted butter. Turn them over and over in this until all are coated; then set pan in oven till the nuts are delicately browned, stirring often, that all may brown evenly. Turn into a colander; strew thickly with fine salt, and shake the colander hard to remove superfluous salt and grease. When cold the nuts will be crisp. Keep in a dry place. Peanuts may be salted in like manner.

Butter Scotch: One cupful of sugar and one of molasses, one-half cupful of butter and one tablespoonful of vinegar. Boil all together until it hardens in cold water. Pour into buttered pans and cut into squares when it begins to cool. This is fine.



COULDN'T HANG  
UP HER STOCK-  
ING CHRISTMAS  
EVE

# Invalid Recipes

**QUICKLY MADE BEEF TEA**—Take any desired quantity of steak from the top part of the round, as this has less fat and more juice than any other part of the ox; remove every morsel of fat, and divide the meat into small pieces, cutting across the grain; put the meat in a dry saucepan, and allow it to sweat for five minutes over a slow fire, stirring occasionally to prevent sticking. This is how all beef-essences are prepared. After sweating for five minutes, you will find the meat white in color, and surrounded by a very rich, nourishing gravy, which, in cases of great exhaustion, may be given in this form. But ordinarily you next pour over the meat its weight of cold water; allowing a pint of water to a pound of beef. Stir until the water boils; it must not boil again, but simmer gently for five or ten minutes, until all the juice is drawn out; then strain carefully into a bowl, and if there is a particle of fat on top remove it with a piece of brown, unsized paper. By this method you may take off every star of fat without wasting a drop of the beef tea, as is done when using a ladle or spoon. In this way you may have a strong beef tea in twenty minutes. Don't season.

**RICE WATER**—One tablespoon rice; 1 pint cold water; salt; sugar. Put rice and water into a double boiler. Cook until the rice is soft, about 3 hours; strain and season with salt; add sugar if desired.

—[MRS. I. M. GOODELL.]

**APPLE WATER**—Wipe a sour apple, and without paring it, cut into small pieces. Add 1 tablespoon sugar, and put into a bowl with 1 cup boiling water. Cover and let stand till cool; then strain it.

—[MRS. IRVING GOODELL.]

**GRUEL**—One quart cold water;  $1\frac{1}{2}$  tablespoons of Indian meal;  $1\frac{1}{2}$  tablespoons flour;  $\frac{1}{2}$  teaspoon salt. Mix the flour and meal in a little water, and stir into the quart of water. Boil 20 minutes; add 1 pint of milk and let it come to a boil.

—[MRS. F. A. C.]

**INDIAN GRUEL**—A heaping tablespoon Indian meal mixed in a little cold water; then pour over it 1 quart boiling water and boil fifteen or twenty minutes, add a little salt and thin with a little milk.

**BEEF TEA**—One pound of lean beef cut into small pieces; put into a glass canning jar without a drop of water; heat gradually to a boil, and continue this steadily for three or four hours, until the meat is like white rags, and the juice all drawn out; season with salt to taste, and when cold, skim.

**BANANA MILK**—Take 2 bananas; put through a colander, and add 1 pint new milk; sweeten to taste.

**CLAM BROTH**—Select 12 small clams; drain them and chop them fine; add  $\frac{1}{2}$  pint clam juice or hot water, a pinch of cayenne, and a little butter; simmer thirty minutes; add 1 gill boiled milk; strain and serve. An excellent broth for a weak stomach.

**CRUST COFFEE**—Dry crusts of brown bread in the oven; taking care not to burn them. When dried, pour over boiling water; cover and let them steep awhile. Serve hot, the same as coffee.

**ORANGEADE**—Slice 2 oranges and 1 lemon; pour over them 1 quart boiling water, and sweeten to taste; place on the ice when cool.

**OATMEAL GRUEL**—One quart boiling water; 3 tablespoons oatmeal; 1 teaspoon salt. Let this boil in a double boiler for about two and one-half hours. Strain and add 3 tablespoons of cream. Beat to a foam with an eggbeater.

**FLAXSEED TEA**—Upon 1 ounce flaxseed and a little pulverized licorice root, pour 1 pint boiling water; place these near, but not on the fire for four hours; strain through a linen cloth; make it fresh very day. An excellent drink in fever accompanied by a cough.

**CHICKEN BROTH**—Take 2 lbs chicken; put it in a saucepan with 2 quarts cold water and 1 ounce pearl barley or rice; when it is coming to a boil, skim it well; then add  $\frac{1}{2}$  teaspoon salt; let it boil until half reduced; then strain it and take off all the fat, and it is ready for use. This is excellent for an invalid.

**OYSTER TOAST**—Make a nice slice of dry toast; butter it and lay it on a hot dish; put 6 oysters;  $\frac{1}{2}$  teacup of their own liquor and  $\frac{1}{2}$  cup milk into a tin cup or basin and boil 1 minute; season with a little butter, pepper and salt; then pour over the toast and serve.

**EGGNOG**—Beat the yolk and white of 1 egg separately until very light; add 1 teaspoon sugar to yolk, and stir together lightly; put in a tumbler, and stir in milk enough to fill the tumbler.

# Medicinal

*"Simple remedies for minor accidents."*

**COUGH SYRUP**—One ounce boneset (thoroughwort); 1 ounce slippery elm bark; 1 ounce stick licorice; 1 flaxseed. Simmer together in 1 quart water until strength is entirely extracted. Strain carefully; add 1 pint molasses;  $\frac{1}{2}$  lb loaf sugar. Simmer well together and when cold, bottle.

—[MRS. F. M. BARNES.]

**GOOD SAMARITAN LINIMENT**—Take 98 per cent alcohol, 2 quarts, and add to it the following ingredients: Oil of sassafras; hemlock; spirits of turpentine; tincture of cayenne; catachu; guaiacum (guaiac), and laudanum, of each, 1 ounce; tincture of myrrh, 4 ounces; oil of origanum, 2 ounces; oil of wintergreen,  $\frac{1}{2}$  ounce; gum camphor, 2 ounces; and chloroform,  $1\frac{1}{2}$  ounces. This is an excellent liniment to use in rheumatism, sprains, bruises, cuts, reducing swellings, etc. To apply, put on the affected part the liniment, and rub it in from 20 to 30 minutes. This recipe is somewhat expensive, costing about two dollars, and it can be reduced by adding sweet oil in equal parts, and shaken well before applying.

—[MRS. M. M. GOODELL.]

**RED LINIMENT**—One pint alcohol; 2 ounces gum of myrrh (pulverized); 2 ounces of sassafras oil. Put the myrrh in the alcohol and let stand until the strength is extracted; strain and then add the oil.

—[MRS. W. J. HAYDEN.]

**LINIMENT**—One cup kerosene;  $\frac{1}{2}$  cup sweet oil; 1 ounce camphor gum. Dissolve the camphor gum in the kerosene; then add the oil. A burn never known to blister when applied immediately. Excellent for sprains or bruises.

—[MRS. A. M. BANCROFT.]

**RECIPE FOR CROUP**—One tablespoon lard; 1 tablespoon molasses; 1 teaspoon saleratus. Mix it together. Dose, 1 teaspoon.

—[MRS. A. M. DUNLAP.]

**COUGH SYRUP**—Dark paregoric, 1 oz; sweet oil, 1 oz; syrup of ipecac,  $\frac{1}{2}$  oz; glass of honey; juice of 2 large lemons. Shake well before using.

—[MRS. H. M. RUSSELL.]

**A HANDY REMEDY FOR CROUP**—Pour a little spirits of turpentine into a dish of water set on the back of the stove or on the register. If the child gasps for breath hold the dish where he will have to inhale the turpentine gas.

—[MRS. GEORGIA RUSSELL.

**CURE FOR A FELON**—When you have a soreness to your thumb or finger, bind in salt and saturate in turpentine, and keep on as long as you can endure it, as it will draw it to the surface.

—[MRS. EUGENE E. WOOD.

**WHOOPIING COUGH**—Mix 1 lemon, sliced,  $\frac{1}{2}$  pint flaxseed, 2 ounces honey and 1 quart water, and simmer, not boil, for four hours; strain when cool and if there is less than a pint of the mixture add water. Dose: One tablespoon 4 times a day, and one also after each severe fit of coughing.

—[MRS. W. J. HAYDEN.

**BLACKBERRY CORDIAL**—Warm and squeeze the berries; add to 1 pint juice,  $\frac{1}{2}$  ounce powdered cinnamon,  $\frac{1}{4}$  ounce mace, 2 teaspoons of cloves. Boil all together for 15 minutes; strain the syrup, and to each pint add a glass of French brandy. Two or three doses of a tablespoon or less will check any slight diarrhoea. When the attack is violent, give a tablespoon after each discharge, until the complaint is in subjection. Excellent for teething children.

—[S. J. R.

**FOR CHOLERA MEDICINE**—Laudanum. Spirits of camphor and tincture of rhubarb, equal parts of each. Dose, one teaspoon every fifteen or twenty minutes until relieved; five or ten drops for a child.

—[MRS. M. M. G.

**FOR AN ACUTE COLD ON LUNGS**—One teaspoon quinine; 1 teaspoon lard; 2 teaspoons turpentine. Mixed and spread on flannel, or rub onto the chest thoroughly.

—[MRS. N. J. WEST.

Everyone knows in sickness how hard it is to give water, milk or gruel without lifting the sick one. We take a clean bottle, scald the cork, put any liquid in it, and they can help themselves. In summer put a little cracked ice before filling with water. In the night it is especially useful as they can lay it under the pillow, and find it without calling anyone.

—[MRS. M. M. G.



INDIGESTION PELLETS (Excellent)—One ounce rhubarb powder; 2 teaspoons saleratus; essence of peppermint enough to make the whole a soft paste. Spread thin on earthen dish, and when hard or dry cut into half inch squares. Dose, one before each meal. (To break easily mark both ways when soft.) This prescription was given by a physician and is tried and true:

—[MRS. C. N. MORGAN.]

If a child swallows anything that sticks in his throat like money or buttons, first turn him head downwards and slap him hard on the back. If this fails try to induce vomiting by giving the following: Mix a heaping teaspoon of mustard in sufficient water to allow it to be swallowed.

FOR BURNS—Carron oil; or equal parts sweet oil and lime water. For sore throat—Gargle with strong solution of baking soda and water.

—[MRS. IRVING GOODELL.]

HOT MILK AS A STIMULANT—If one is fatigued, the best restorative is hot milk, a tumbler of the beverage as hot as it can be sipped. This is far more of a restorative than any alcoholic drink.

# Miscellaneous

*"Household Flashlights," or rays on ways.*

TO REMOVE IODINE STAIN from any article before it is put in the wash. Lay article down and placing a very damp cloth on the stain let it remain till nearly dry; with 3 or 4 applications the stain of iodine will disappear.

—[MRS. O. M. DOUBLEDAY.

When blacking a stove use turpentine instead of water to moisten the blacking and you will find that your stove will stay blacked longer and have a better lustre. Use on cold stove.

—[S. J. R.

WASHING FLUID—One lb Babbit's potash;  $\frac{1}{2}$  lb pulverized borax;  $\frac{1}{2}$  lb salts tartar. Dissolve in 4 quarts water. Use 1 tea-cup to 4 parts water in boiler (put clothes in dirty) and let come to a good scald.

—[MRS. A. L. LITCH.

HARD SOAP—One can Babbitts' potash dissolved in 3 cups cold water; 1 cup powdered borax dissolved in 1 cup cold water; mix, and stir into a 5-pound pail of strained fat melted enough to pour into a large dishpan. Add 1 tablespoon of ammonia and stir until it almost wrinkles on the surface; then pour into a large meat pan to cool. Crease with a knife into the size of cakes you desire before it gets too cold or hard. A few drops of extract of lavender or rose water added for scented soap. This is very good soap.

—[MRS. FLOWER.

For tangle-foot fly-paper mix equal parts of resin and castor-oil with a dash of sugar to tempt the flies. Spread on heavy paper and leave a margin for handling. For poison fly-paper, pour 3 quarts of water on a pound of quassia wood and allow it to stand over night. Strain and boil the fluid down to one quart. Put a quart of water on the same wood and boil until the water is reduced to a pint and mix the 2 infusions. In this dissolve from 8 to 12 ounces of brown sugar. Pass any absorptive paper through this fluid, drain and dry it and it is prepared for use. Thin blotting paper is a good kind to hold the poison. A small piece of this paper placed in a saucer and covered with water will prove an effective fly destroyer.

## CEMENTING CHINA AND GLASS

I think I saw a formula for cementing glass and plates in one of the issues of Successful Farming but have lost the issue.  
—J. M., Va.

Into a thick solution of gum arabic, stir plaster of paris until the mixture assumes the consistency of cream; apply with a brush to the broken edges and join together. In three days the article cannot be broken in the same place. The whiteness of the cement adds to its value.

**SETTING COLORS**—One tablespoon spirits turpentine added to a pail of water.  
—[MRS. A. L. LITCH.

**BAKING POWDER**—One pound cream tartar;  $\frac{1}{2}$  pound bicarbonate of soda, and  $\frac{1}{4}$  pound rice flour; sift several times to thoroughly mix.  
—[MRS. L. W. DUNLAP.

**TO REMOVE INK STAINS**—Put the article into sour milk as soon as possible. Rinse in two solutions. Then rinse in lukewarm water. Then wash in warm soap suds and hang in sun to dry.  
—[MRS. N. J. WEST.

A slice of stale dry bread dropped in the kettle in which cabbage is cooking will entirely remove the disagreeable odor.  
—[MRS. R. H. NOTT.

—[MRS. M. M. G.

Five cents worth of oxalic acid crystals dissolved in about 1 quart of water will remove iron rust, and also bleach straw hats to perfection. Apply with an old toothbrush. The articles should be placed in the sun to dry. The bottle containing this fluid should be carefully labelled "Poison," and placed out of the reach of children.

Eggs will frequently crack while boiling. This may be prevented by piercing the broad end of the egg with a pin before putting them into the water.

**TO PREVENT GLASS BREAKING**—Place lamp chimneys, tumblers and such articles in a pot filled with cold water, to which some common table salt has been added. Boil the water well, and allow it to cool slowly. When the articles are taken out and washed, they will resist any sudden change of temperature.

**HOW TO SAVE GAS**—In cooking beets add a little soda. Will cook in half the time. Add same to cabbage; a wee mite in onions. To cook prunes, soak over night, bring to a boil, cover tightly and set on register or steam radiator the rest of the day.

**COLORING EGGS FOR EASTER**—Eggs can be dyed a pretty color with the juice of a beetroot or the peel of onions boiled in the water; or, if you have a patch of fancy print, bind it round the egg and boil it, and it will leave the impression; wash the eggs clean before boiling. Easter eggs should be boiled for ten minutes.

Salt put under baking tins will prevent their contents from scorching on the bottom.

A good scouring powder for tins or agat  ware is made as follows: To 1 cup of fine sifted coal ashes add 1 tablespoon gold dust.

A small piece of charcoal in the pot with boiling cabbage removes the smell.

Clean oil-cloths with milk and water ; brush and soap will ruin them.

Tumblers that have had milk in them should never be put in hot water.

Stale crackers may be freshened by putting them into a warm oven for a short time.

Should starch cling to your iron while using it, sprinkle some salt on a piece of brown paper, and rub the iron on it.

A little dry mustard rubbed on the hands will remove the smell of fish, onions or any other disagreeable odors from them.

Fish may be scaled much easier by dipping in boiling water for a minute.

Salt meat should go into cold water and be brought slowly to the boil.

Steak will be found much more tender if vinegar is rubbed all over it, and allowed to stand half an hour before cooking.

Too much salt in gravy may be counteracted by putting a pinch of brown sugar in it.

A spoonful of lemon juice put into the water in which rice is boiling will make it white, and keep the grains separate.

Stem vegetables should be cooked quickly, and root vegetables the reverse.

In cooking peas do not put the salt in until they are nearly done; they will be found to be much more tender.

ANTIDOTES FOR POISONS—In cases where the other articles to be used as antidotes are not in the house, give 2 tablespoons of mustard mixed in a pint of warm water; also give large draughts of warm milk or water mixed, with oil, butter, or lard. If possible, give as follows:

For bed bug poison, blue vitriol, corrosive sublimate, lead water, saltpeter, sugar of lead, sulphate of zinc, red precipitate, vermilion; give milk or white of eggs, in large quantities.

For Fowler's Solution, white precipitate, arsenic; give prompt emetic of mustard and salt—tablespoon of each; follow with sweet oil, butter or milk.

For antimonial wine, tartar emetic; drink warm water to encourage vomiting. If vomiting does not stop, give a grain of opium in water.

For oil vitriol, aqua fortis, bicarbonate potassa, muriatic acid, oxalic acid; give magnesia or soap, dissolved in water, every two minutes.

For caustic soda, caustic potash, volatile alkali; drink freely of water, with vinegar or lemon juice in it.

For carbolic acid; give flour and water or glutinous drinks.

For chloral hydrate, chloroform; pour cold water over the head and face, with artificial respiration, galvanic battery.

For carbonate of soda, copperas, cobalt; prompt emetic, soap or mucilaginous drinks.

For laudanum, morphine, opium; strong coffee, followed by ground mustard or grease in warm water, to produce vomiting. Keep in motion.

For nitrate of silver; give common salt in water.

For strychnine, tinct. nux vomica; give emetic of mustard or sulphate of zinc, aided by warm water.

# Index

|                                 |         |
|---------------------------------|---------|
| Soups . . . .                   | 11-13   |
| Meats . . . .                   | 15-19   |
| Fish . . . .                    | 21-25   |
| Vegetables . . . .              | 26-29   |
| Eggs . . . .                    | 30-31   |
| Side Dishes . . . .             | 33-34   |
| Left-Overs . . . .              | 35-36   |
| Salads . . . .                  | 37-40   |
| Sandwiches . . . .              | 41      |
| Bread . . . .                   | 43-46   |
| Breakfast and Tea Cakes . . . . | 47-48   |
| Pies . . . .                    | 49-53   |
| Desserts . . . .                | 55-65   |
| Cake . . . .                    | 67-80   |
| Cake Fillings . . . .           | 81-82   |
| Cookies . . . .                 | 83-86   |
| Doughnuts . . . .               | 87      |
| Beverages . . . .               | 89-90   |
| Canning and Preserving . . . .  | 91-93   |
| Pickles . . . .                 | 95-98   |
| Candy . . . .                   | 99-101  |
| Invalid Recipes . . . .         | 103-104 |
| Medicinal . . . .               | 105-107 |
| Miscellaneous . . . .           | 108-111 |







